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RECORDS

101 RESTAURANTS

**AN INSIDERS GUIDE
TO ATLANTA
DINING
By
Harold
Shumacher**



He sloshed down a third portion of quenelle de brochet Nantua with the umpteenth glass of sparkling Vouvray and waited.

**VALUABLE
COUPONS
INSIDE**

101 RESTAURANTS

AN INSIDERS GUIDE TO ATLANTA DINING

By Harold Shumacher

Design by Mark Andresen,
Randy Nowell and Paula Stratton.

To Nancy

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ALFREDO'S

Alfredo's QQ V \$\$\$

1989 Cheshire Bridge Road NE

Hours: Monday-Friday 11:45am-2:30pm; 5:30pm-11:30pm; Saturday & Sunday 5pm-11:30pm

Phone: 876-1380

In the not too distant past, dining out on Italian food meant spaghetti and meatballs, lasagna or ravioli. An occasional scampi or veal parmigiana graced some menus, but overall, there was a paucity of choices.

All that has changed in the past three years. Atlanta now boasts half a dozen Italian restaurants specializing in the flavorful veal and seafood dishes of Northern Italy. Unlike their southern counterparts—who favor heavy tomato based sauces—Northern Italian chefs prefer the subtle use of sauces and spices to complement their cuisine. And Alfredo's is one of the best practitioners of this art.

Veal and scampi highlight the restaurant's offerings. Alfredo's two most popular veal choices, the veal Marsala with its subtle blend of sweet sherry and lemon (\$5.50) and the veal picatti in lemony butter sauce, reflect the chef's delicate hand. The scampi Alfredo, six large shrimp swimming in a garlicky butter sauce (\$5.50) is an equally fine display of the kitchen's skills.

Entrees are accompanied by a tomato and wine sauce pasta, salad and hot rolls. The wine list, primarily Italian, averages \$4-\$8 a bottle.

arigatoh

Arigatoh Q VV \$

270 Ponce De Leon NE [near Argonne]

Hours: Monday-Friday 11am-10pm; Saturday 1pm-10pm

Phone: 874-0319

When the Arigatoh (thanks a lot) first opened its doors, the menu was limited to the most widely accepted Japanese dishes, and was predominated by sukiyaki and tempura. The past year and a half has been successful for this small, working class style Japanese restaurant; the owners have now broadened their culinary base and offer a far-ranging choice of dishes as well as the old-and-successful favorites.

Starters include sashimi, raw fish (\$1.75), the familiar Chinese-style egg drop soup (.50) and miso shiru, bean soup (.60).

The Arigatoh specializes in flavorful, everyday Japanese entrees which arrive at the table sans benefit of flashing knives, darkened interiors or brightly costumed waiters. Commendable choices include katsudon, a mound of white rice covered with slices of carrots, onion, green beans, and egg topped with slices of pork (\$2.50) and the curry rice, a redolent yellow melange of chunks of beef and pork with a variety of vegetables (\$2.25)

There is little pretense at this former southern soul food cafe. The appointments are comfortable—if simple—and the service efficient.

AUNT CHARLEY'S

Aunt Charley's Q V \$

3107 Peachtree Road NE

[across from Capri Theatre]

Hours: Monday-Saturday 11:30am-3am

Phone: 233-3711

By day, Aunt Charley's is one of Buckhead's busiest lunch spots, attracting business and professional people from the crowded Paces Ferry-Peachtree Road area. At night, the restaurant changes faces to attract a late night crowd, providing a showcase for Atlanta's younger musicians.

An inexpensive and surprising array of soups and sandwiches predominate the two page menu. Soups include she crab, minestrone, black bean, and a creamily thick but less than chunky clam chowder (.95-\$1.25).

Charley's expected sandwich selections are augmented by such unusually concocted surprises as a Cromwell, thinly sliced roast beef served on a roll with cream cheese, black olives, scallions and radishes (\$1.90), or an Aunt's Pride, Canadian bacon, onions, mushroom, green pepper, and melted cheese (\$1.90).

The smaller of the restaurant's two dining/drinking areas has four backgammon tables and provides a haven from the noisier performing area.

BAGEL N' RYE

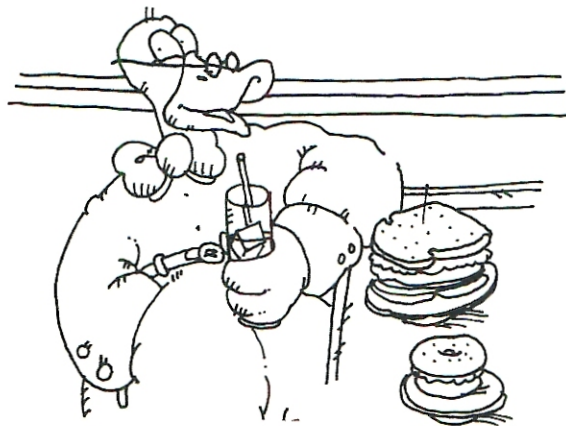
Bagel & Rye Q VV \$

67 Pryor NE [one block north of Central City Park]

Hours: Monday-Friday 7am-4pm

Entering the Bagel N' Rye is stepping into the neighborhood deli of the '50s. A square room with six tables and a stool-lined counter make up the entire restaurant. If the atmosphere is out of the '50s, so are the prices, with the Bagel N' Rye's heaping ham, corned beef and salami sandwiches among the least expensive in downtown Atlanta (.60-\$1.35).

Besides sandwiches, hot dog, hamburger and tuna salad plates, including freshly made potato salad and cole slaw, are excellent alternatives (\$1.30).



Bahou Container

Bahou Container QQ VV \$\$\$

3393 Peachtree Road NE [behind Lenox Square]

Hours: Sunday-Thursdays 11am-11pm; Friday &

Saturday 11am-1am

Phone: 262-7872

The Bahou Container is that all too rare blend of comfortable surroundings, impeccably fresh, well prepared food, and a relaxed ambience that makes the restaurant suitable for dinner, afternoon snack, or late night supper.

Contemporary in design, much of the interior's art work was done by owner Fuad Bahou, a former potter, sculptor, painter and university art professor.

The menu, as eclectic as the surroundings, is a combination of MidEastern, Italian and California dishes.

Starters include a thick, spicy gazpacho (.85), humus, garbanzos mashed in tahini with lemon and parsley sauce (\$2.50), and cauliflower lightly fried in olive oil and smothered with a lemon tahini sauce (\$2.75).

Specialties de la maison include bathenjan II, a colorful combination of eggplant topped with crabmeat in a tahini and mushroom sauce served over kasha (\$6.95), and leg of lamb stuffed with apricots and pine nuts and topped with a sweet apricot raisin sauce (served for six with one day's notice \$8.95/person).

The Bahou excels in the often neglected dessert course, offering such freshly made delights as apricot brandy mousse with pine nuts (\$1.75), and rum baba flambe (\$2.50).

beef & burgundy

Beef & Burgundy Q V \$\$\$

1317 Dunwoody Village Parkway [Dunwoody Village], Dunwoody

Hours: Monday-Friday 11:30am-2:30pm; Monday-Thursdays 6pm-11pm; Friday & Saturday 6pm-12; Sunday 5pm-10pm

Phone: 394-4332

Venturing beyond I-285—with a few notable exceptions—is entering a culinary wasteland. Despite the rapid growth of metropolitan Atlanta, few premier restaurants have followed, preferring to remain inside the city limits. What can be found are suburban steak houses like the Beef and Burgundy.

The restaurant's specialty is tender prime rib of beef served with baked potato, fries or rice pilaf and a build-your-own-salad bar (\$8.50). The rest of the equally orthodox menu includes sirloin steak (\$6.95), king crab (\$7.50) and a number of meat and seafood combination type offerings similarly priced.

The restaurant—a replica of the Raleigh tavern in Williamsburg, Va.—is an antique lover's delight, complete with colonial furnishings, pegged wood floors and costumed waiters.

Biuso's

Biuso's Q V \$\$

2975 Peachtree Road NE [Buckhead]

Hours: Monday-Saturday 11am-4am

Phone: 233-9280

Biuso's reputation was established at a time when Italian food meant pizza and spaghetti. With the opening of several first class Italian restaurants in recent years, Biuso's Americanized versions of Italian standards wane in comparison to what is available elsewhere.

Don't discount this 20 year favorite too soon, however, for the restaurant offers one of the best, if not the only, paella dishes to be had in Atlanta.

The large portion—more than enough for two and adequate for three—includes pieces of red snapper, mussels, shrimp, ham and chicken, all covering a bed of saffron flavored yellow rice (\$9.95).

A large antipasto salad of ham, provolone cheese, peppers and onions (\$3), baskets of crusty hot garlic bread, and a cold beer are excellent accompaniments to the paella.

BUGATTI'S

Bugatti's QQ VV \$\$\$\$

Omni International

Hours: Daily 12-2:30pm; 6:30pm-10:30pm

Phone: 659-0000

Reservations Suggested

Bugatti's plush surroundings belie a restaurant whose cuisine meets with mixed success.

Three starter choices indicate the heights of which the kitchen is capable. A large antipasto, including prosciutto, shrimp, bresola, and oyster shells filled with chunks of clams and lobster and topped with a delicate mayonnaise, leads the cold appetizer parade (\$3.25), while either a creamy fettucine studded with peas and prosciutto and ranking among Atlanta's finest (\$3.75) or an unusual chicken broth, spinach, egg and parmesan cheese soup is a superb hot alternative or second course choice (\$1.25).

The true excellence of Northern Italy's cuisine lies in its unique blending of sauces and herbs. Bugatti's chef displays great panache with his sauces but seems hesitant to spice anything. The osso buco Milanese, tender shanks of veal simmered in a wine and herb sauce and served on a bed of saffron flavored rice lacks the full flavored taste expected from this dish (\$8.25). A zuppa di pesce suffers from the same malady; the heaping portion of shrimp, clams, scallops, mussels, and squid floats in a bland tomato garlic sauce (\$6.75).

The chefs redeem themselves with desserts, especially the zuppa inglese, rum soaked sponge cake layered with thick cream and topped with slivers of fruit (\$1.25).

DEACON BURTON'S

Deacon Burton's Q VV \$

**1029 Edgewood [corner of Hurt and Edgewood,
Inman Park]**

Hours: Monday-Friday 4am-4pm; Sat. 4am-3pm

Restaurants that serve the southern workingman's staple, a meat and two fresh vegetables for lunch, are closing at an alarming rate. Those that remain open have done so only by raising prices or, like Deacon Burton, locating in a low rent neighborhood.

The deacon, a Sunday preacher who trades his clerical collar for a chef's hat the remainder of the week, serves Southern soul food on the far edge of Inman Park, across from Ma Hull's boarding house (see beyond).

The large rectangular room, crowded with formica top tables, is constantly filled with a colorful combination of workingmen, neighborhood artisans and city policemen.

The hand printed menu lists three entrees daily, such as Brunswick stew, fried chicken or meatloaf, accompanied by a choice of fresh vegetables like greens, rice and gravy, squash, instant mashed potatoes with thick chicken gravy, and sliced tomatoes. Add a freshly baked peach cobbler and large glasses of tea, and the \$2 spent is a bargain for one of Atlanta's best down home lunches.

Cafe Mediterranean

Cafe Mediterranean Q V \$\$

Peachtree Center

Hours: Monday-Saturday 11:30am-3:45pm; Sunday 11am-3pm

Phone: 577-5133

As you sit at your table, a glance upward takes in the full sweep of the midtown magic John Portman has created with his Peachtree Center complex.

The Cafe—under the management of the adjoining Midnight Sun restaurant—draws upon the entire Mediterranean region for its menu, offering such dishes as kouskous, an Arabian dish of semolina grain, lamb or chicken, and a variety of vegetables simmered in a spicy broth (\$4.35), erides Tunisie, a Tunisian version of curried shrimp (\$4.75), and an unusual coq au vin, half a chicken simmered in Burgundy wine and served with pearl onions and mushrooms (\$3.90).

The Cafe's bill of fare is rounded out with an unusual selection of salads and sandwiches, including a Greek salad of peppers, olives, anchovies, tomato and feta cheese (\$1.85), Nicoise style salad made with fresh vegetables and tuna fish with a vinaigrette dressing (\$2.55), and an unusual ham and cheese covered with a thick mornay sauce (\$2.75).

A pastry cart laden with freshly made torts, Bavarian chocolate cake, flan or an unusual assortment of ice creams from the adjoining Konditorei offers a sublime ending to lunch.

Calcutta

Calcutta Q \$\$\$

3889 Peachtree Road [Cherokee Plaza]

79 Ivy Street

Hours: Monday-Saturday 11am-3pm, 6pm-11pm;

Sunday 6pm-10:30pm [Peachtree]

11am-3pm Monday-Friday [Ivy Street]

Phone: Peachtree 261-3828; Ivy 524-1438

The success of the Calcutta has proven a mixed blessing. The restaurant's bill of fare has appreciably improved over the past three years, offering both the fiery dishes associated with Southern India and the more delicate, milder dishes of the sub-continent's northern area. But the service has become complacent, the prices high, and the portions small.

Calcutta's half dozen starters are highlighted by the samosa (\$1), a thick crusted pastry type roll stuffed with potatoes, peas and nuts, and covered with a chutney sauce.

Lamb, chicken and seafood curry dishes make up the bulk of the restaurant's entrees. Though they are reasonably priced (\$3-\$6), an accompanying appetizer, vegetable or bread—all a la carte—would be required to satiate the average appetite. A well thought out wine list (\$4-\$8) includes some appropriately dry, spicy vintages to accompany the heady cuisine.

Captain's Roost

Captain's Roost Q VV \$\$

2873 Main Street, East Point

Hours: Tuesday-Thursday 11am-2:30pm; 5pm-10pm; Friday 11am-2:30pm, 5pm-10:30pm; Saturday 5pm-10pm

Phone 761-9568

The Captain's Roost is one of Atlanta's most surprising restaurants, presenting a sizeable array of reasonably priced seafood offerings.

Located on a darkened East Point street, the restaurant is distinguished from its neighbors only by a small Coca-Cola sign with the restaurant's name emblazoned on it.

The interior has the qualities of a North Florida Gulf Coast restaurant. Fishing nets with cork and shell line the walls. Large vinyl booths ring the rectangular room. The only missing ingredients are the gentle swell of lapping waves and the crisp bite of salt air.

Gulf Coast oysters are often discounted when discussions of the popular mollusks occur, though the Gulf's offerings are comparable to any to be had. A dozen are an ambrosial beginning to an evening's dining (\$1.50). Equally excellent is the spicy New Orleans gumbo (\$1.50/large bowl).

The house specialty is Florida seafood with the majority of the entrees priced under \$5. The broiled whole flounder served crispy brown with a butter parsley sauce (\$3.45) and the broiled shrimp are both delicious. My preference runs toward broiled seafood, but any of the fried shrimp, scallop or oyster choices will be served crisp, lightly fried and not greasy.

Chan's Garden

Chan's Garden Q VV \$\$\$ [brunch \$\$]

2615 Piedmont Road [next to Broadview Plaza]

Hours: Monday-Saturday 11:30am-3pm, 3pm-10:30pm; Sunday 10am-1pm [deem sum], 1pm-10:30pm [regular menu] Phone: 237-3881

Chan's offers Atlanta a unique Sunday brunch. Serving this meal primarily for the city's Oriental population, the restaurant makes no attempt to cater to Western taste.

Instead, you are presented a deem sum menu—in Chinese—listing 15 items, all a la carte (.75 per item ordered). Included are such unusual pleasures as egg custard in a pastry shell, a thick doughy roll with hot coconut or meat filling, meat balls in a thick brown gravy, and something similar to a won ton with a shrimp and vegetable filling.

Since most Occidentals will be at a loss to understand the menu, ask the waiter to bring you a selection of the available items. You shouldn't be disappointed.

The restaurant's Cantonese menu—less interesting than the deem sum dishes—begins with one of Atlanta's heartiest soups. The Garden special is a kitchen sink collection of shrimp, pork, beef, and chicken combined with a variety of vegetables in a clear broth (\$2.75).

The entrees meet with mixed success. Six large shrimp in a zesty black bean and garlic sauce is a superb rendering (\$4.50), while the Hawaiian duck offers slightly crisped, fatty duck with a sweet and sour sauce (\$4.75).

CHARLIE'S PLACE

Charlie's Place Q VV \$

1145 Glenwood SE [at Moreland]

Hours: Monday-Friday 6:15am-5pm; Saturday 8am-5pm [plate lunches not available]

Phone: 627-9354

Charlie's has what writers are fond of calling "realistic atmosphere." The stool-lined counter attracts a melange of hard looking workingmen, budget minded students from nearby Grant Park, and an odd lot of reminiscers who return periodically to the almost half century old diner. And though the original Charlie is gone, little else has changed.

The restaurant's considerable reputation was built on Charlie's hamburgers. Current owner Mac McClain has done nothing to tarnish it. The thick round burgers, similar to large meatballs, are stewed in a bubbling caldron of chili. The chili's recipe, a well kept secret, gives the burgers a spicy zip. Two or three burgers (.50 each) should satisfy most appetites.

Since McClain, a former cook at the Midnight Sun and Coach and Six, has taken over, plate lunches have been added to the bill of fare. Priced at \$1.50, typical choices include a full flavored beef stew, roast beef, and baked chicken. Two vegetables, from a choice of five, including incredible mashed potatoes, complete the meal.

Jimmy Chong's

Jimmy Chong's Q V \$\$\$

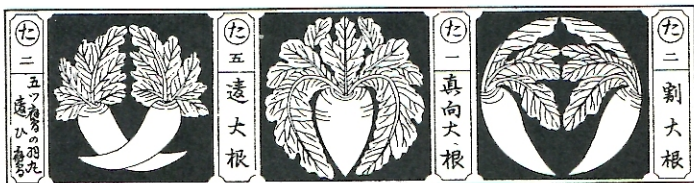
3330 Piedmont Road, NE (Peachtree-Piedmont Crossing)

Hours: Tuesday-Sunday 11:30am-10pm

Phone: 233-3224

Jimmy Chong's four table carry-out restaurant on Buford Highway was one of Atlanta's first and most popular Chinese restaurants. After a year's absence, the family-run restaurant has reopened, switching sides of town and moving to plusher surroundings.

The house specialty is wor wire, a colorful combination of beef, pork, ham and chicken combined with snow peas, mushrooms, bamboo shoots and water chestnuts in a heavy sauce served over sizzling rice patties (\$5.50).



Christophers

Christopher's Q V \$\$\$

3717 Roswell Road (near Powers Ferry)

Hours: Monday-Sunday 11:30am-2:30pm; Monday-Thursday 6pm-10pm; Friday & Saturday 6pm-11pm; Sunday 6pm-10pm

Phone: 266-8858

Christopher's falls into that large category of good but not spectacular restaurants.

Contemporarily furnished, the restaurant has menu offerings ranging from a too-sweet chicken Christopher, chicken breast combined with pineapple, kumquat, apricots, and lemon in an apricot brandy sauce (\$5.75) to prime ribs and steak (\$8.50).

The daily menu is complemented by a weekend all-you-can-drink champagne brunch, offering eggs Benedict, steak and eggs, or blintzes paired with an appetizer bar and bubbly (\$5).



CHURCH'S

Church's Fried Chicken Q V \$

throughout metro area

Hours: Sunday-Thursday 11am-10pm; Friday & Saturday 11am-11pm

The colonel's colorful and expensive boasting aside, Church's offers the finest fried chicken available from a franchised outlet. A mainstay of Atlanta's black neighborhoods, the Texas based franchise has recently begun to open stores in the Northern suburbs.

The crispy crusted chicken, consistent from store to store, is a gobbler's delight. A dinner of three large pieces of chicken, roll, cole slaw or fries and a soft drink averages \$1.75.



COACH & SIX

Coach and Six QQ VV \$\$\$

1776 Peachtree Street (at 26th)

Hours: Monday-Friday 11:30am-2:30pm; 6pm-11pm; Saturday 6pm-12; Sunday 5pm-10pm

Phone: 872-6666

The Coach's best known claim to culinary fame is its black bean soup, a Gourmet magazine cover dish. Finely pureed with few if any whole beans remaining, the zesty soup is generously spotted with chunks of ham (\$1.25). The other featured starters don't fare as well. The clams casino, made with rubbery textured clams, bacon, peppers, and onion tastes more like pork than anything from the sea (\$2.75).

For beef and lamb lovers, the Coach and Six offers ribs of beef (\$8.75), a brochette of filet tips, mushrooms, onions and peppers served on a rice pilaf (\$7.50), and two thick, expertly broiled lamb chops served with baked potato and a house salad featuring a bleu cheese and French dressing (\$9.95).

Except for the daily changed seafood specials, such as Florida stone crabs, or North Georgia trout almondine (\$6.50), the seafood choices don't compare to the beef and lamb choices.

The Coach and Six's lengthy wine list offers one of the most extensive collections of California vintages in Atlanta. An equally imaginative selection of German and French imports is featured.

A glistening array of freshly made pastries rarely passes patrons' tables untouched.

Cognito's

Cognito's QQ V \$\$\$

1928 Piedmont Circle, NE

Hours: Monday-Saturday 6pm-11pm

Phone: 876-4272

Cognito's intimate surroundings, refreshingly brightened by new owner George Ayers, are once again drawing Atlantans to this northeast trattoria. The restaurant still maintains previous owner Joey Cognito's name, but little else remains the same, with the formerly somber surroundings replaced by an airy green and white interior.

The Northern Italian menu offers a selection of expected standards and some surprising specialties. For beginners, a heaping portion of clams or mussels pussilipo in a zesty garlic tomato sauce (\$3.95) or a thin brothed escarole and bean soup (.95) helps set the tone for what follows.

Cognito's fork tender veal makes its appearance on eight of the restaurant's 17 entrees. Veal Francaise, thin medallions of veal dipped in egg batter and sauteed in lemon butter and white wine (\$6) and the veal Joanne, veal sauteed in white wine, mushrooms, pepper and shallots (\$6.25) are both mouth watering. The veal Francaise makes a second appearance in the veal combination for two where it is combined with veal parmigiana and veal Romano. The combination includes a caesar salad with a creamy anchovy dressing, fettucine Alfredo, dessert and coffee (\$18.90).

Desserts offer no surprises, as the expected spumoni and tortoni are the sole choices. Cognito's wine list is in the \$6-\$8 range offering a mixture of French and Italian vintages.

common cup

Common Cup V \$

848 Peachtree NE (between 7th and 8th)

Hours: Monday-Friday 11am-4pm (food)

Phone: 881-6634

The Common Cup is anything but common. The combination restaurant / coffee house / spiritual book center is a venture of Atlanta's Christian churches, intended to provide a facility for inexpensive meals, entertainment, and community discussions.

The Cup's daily bill of fare, served cafeteria style, includes two homemade soups, which can be anything from French onion to a thick split pea with ham or mushroom, and the expected standard selection of sandwiches, highlighted by a thick ham and cheese or a chunky tuna fish (\$1.35-\$1.60). A large chef salad with ham, cheese, tomatoes, onion and a choice of dressing is an excellent diet alternative (\$1.85). A wide variety of fruit juices and imported coffees and teas are also available.

The large, square room, contemporarily furnished and filled with a variety of art, also functions as one of Atlanta's few remaining coffee houses offering a stage for folk singers, poets, small acting groups, and weekly discussions on a range of topics.

COWAN'S

Cowan's Sandwich Shop QQ VVV \$
124 Spring Street, SW (across from Southern Railway)
Hours: Monday-Friday 7am-4pm
Phone: 521-2190

Cowan's is a classic! The small sandwich shop—one long serving counter with no seating available—serves 2,000 sandwiches daily, primarily to Southern Railway employees.

The house specialty—and one of Atlanta's best sandwiches—is the golden nugget, puffs of delicately fried chicken served on oblong home baked rolls (\$1). A golden nugget matched with a cup of the thick homemade vegetable soup is a hard to beat lunch combination (.35).

Besides the golden nugget, Cowan's offers spicy pork barbecue sandwiches (\$1.05), fried chicken served with cole slaw and homemade biscuits (\$1.45), and a full selection of sandwiches (.85-\$1.25).

For dessert Cowan's offers a wonderful strawberry shortcake covered with a thick hand-whipped cream topping (.75), moist delicate poundcake (.50), still warm from the oven banana nut bread (.50), and fresh fruit tarts depending on the season (.75).

Brandy House

W.D. Crowley's Brandy House Q VV \$\$\$
4365 Roswell Road (Roswell-Wieuca Plaza)
Hours: Monday-Friday 11:30am-2pm; Daily 6pm-11pm
Phone: 252-7784

The Brandy House is one of eight subsidiaries of the Down SideRisk Co.—better known as the Crowley's people. Down Side has been the most successful Atlanta franchiser of the neighborhood tavern concept combining comfortable surroundings with a simple, satisfying menu.

The Atlanta locations offer a menu predominated by steak and lobster. The steak and lobster combination, a half of an Australian barrier reef lobster matched with a tender filet, is the premier example of the kitchen's skills (\$10.95). The filet makes a separate menu appearance (\$6.25) as does the lobster (\$12.95). London broil (\$4.95), a beef kabob (\$5.75), and a chicken and shrimp combination (\$6.50) complete the selections. All entrees are accompanied by a choice of potato or sauteed mushrooms, and selections from a large salad bar.

The Brandy House starters are limited to a lobster quiche more cheesy than crusty (\$1.35), a bacon and cheese quiche (\$1.25), and New England clam chowder (.75) or French Onion soup (\$1.25).

Dante's Down the Hatch

Dante's Down the Hatch Q V \$\$\$

Old Pryor Street, Underground Atlanta

Hours: Monday-Thursday 2pm-1am; Friday & Saturday 2pm-2am; Sunday 2pm-11pm

Phone: 577-1800

Dante's was one of Atlanta's first restaurants to combine the now de rigueur melange of interesting menu, unique surroundings and consistently good, listenable music.

The cheese fondue (\$3.25/person minimum two) is a blend of Emmenthal, Gruyere, Kirsch and Swiss wine served with slices of apple and chewy, crusted French bread.

The Bourguignone style beef fondue offers a half pound of full flavored tender beef (per person ordering), fresh mushrooms and cherry tomatoes. Three sauces, highlighted by a piquant horseradish, complement the serving (\$7.50/person minimum two).

Dante's wine list—among the best in Atlanta—ranges from inexpensive domestics to aged chateaux Bordeauxs. Some excellent choices under \$7/bottle include reserve du patron (owner's label) of red or white burgundy, California Cabernets, and a semi-dry St. Emillion.

Both of Dante's dining rooms offer live music. Jazz by the Paul Mitchell trio is the choice in the larger of the two dining areas—a romantic reincarnation of an 18th Century sailing ship.

DAWGWOOD

Dawgwood Q V \$

1437 Oxford Road (Emory Village next to Emory Cinema)

Hours: Daily 11am-10pm

Phone: 377-6522

Face it, there are few places you can get a good hot dog. Increasingly, large meat packing companies have made the wiener into a catch-all for a nameless amalgam of meat by-products.

One notable exception is Dawgwood, which serves Vienna products, a company known for its all beef kosher salamis, hot dogs and similar products.

Operated by two recent Emory graduates, Dawgwood is devoted to the resurrection of the dog's noble reputation. Besides your standard version hot dog, the bill of fare includes Polish and Italian style sausages, hamburgers and beef tamales.

The restaurant's piece de resistance is the spicy all-beef Polish sausage smothered in onions and served on a fresh poppy seed covered bakery roll (.89). An additional six cents tops the dog with sauerkraut or chili. Two should be sufficient for the heartiest of appetites.

The long, narrow restaurant offers quick service in friendly, collegiate style surroundings, complete with electronic games and mandatory jukebox.

DELI WORLD

Deli World QQ VV \$\$

6125 Roswell Road (1/2 mile north of I-285)

Hours: Monday-Friday 10am-8pm; Saturday & Sunday 9am-8pm

Phone: 255-6543

What happens when a new delicatessen owner finds he can't get the kind of bread he wants from local suppliers? In Eric Lowenburg's case, he started his own bakery, which turns out an incredibly crusty, chewy rye bread. The bread, combined with thinly sliced, steaming hot corned beef, and a dollop of hot mustard, is delicatessen ambrosia (\$1.95).

As good as the sandwiches are, Deli World's strength lies in its platter and dinner offerings. Satisfying, inexpensive choices include an unusual stuffed cabbage, with a feathery meat and rice filling covered with a lemon tasting tomato sauce (\$3.50), brisket and potato pancakes (\$3.50) and a chopped liver platter served with cole slaw or potato salad, olives, tomato, and a slice of Bermuda onion (\$2.95).

The long rectangular room, contemporarily designed with plants and wood paneling, includes a retail bakery that sells loaves of the aforementioned bread. A complete selection of carry out deli products is also available.

Donovan's Wharf

Donovan's Wharf QQ VV \$\$\$\$

587 Virginia Avenue, NE (near 10th Street)

Hours: Tuesday-Sunday 6pm-11pm

Phone: 875-3600

Roger Jennings serves the most inviting, carefully prepared selection of seafood cuisine in Atlanta at his Donovan's Wharf restaurant.

Nearly half of the Wharf's large menu is devoted to appetizers, including oysters on the half shell (\$2), oysters Savannah, oysters topped with bacon, pepper and onion and baked with a cheese sauce (\$2), mushrooms stuffed with crabmeat (\$2.50), and avocado with crab stuffing (\$2.95).

The hand printed menus list five soups. The snapper chowder, boiled bits of snapper thickly piled in a creamy sauce and covered with parsley (\$1.25) is delicious, as are the crab bisque and a chilled Irish potato soup (\$1.25).

The nautical section of the menu is dominated by red snapper, shrimp and crab dishes. Especially recommended are red snapper Vanessa, filet of snapper broiled with garlic, oregano and cayenne pepper (\$6.95), snapper Bantrey Bay, snapper in a creamy wine sauce (\$6.95) and the crabmeat Donovan, crab sauteed in a light wine sauce (\$5.50).

Landlubbers have a selection of entrees, including veal Gaelic, veal topped with oysters, mushrooms, and a light sauce (\$5.95), Tournedos a la Donovan, topped with mushrooms and bernaise sauce (\$7.25), and roast duckling with a cherry sauce (\$5.75).

Donovan's wine list is an oenophile's delight. A wide selection of French and German imports are complemented by some noteworthy and rarely found California vintages. Prices are in the \$6 and up category, with many excellent choices at the lower end of the scale.

An extremely comfortable restaurant, the surroundings are an amalgam of an Irish pub and a seaside port cafe. A roaring fire in the large stone fireplace, secluded alcoves and an Irish balladeer all combine to enhance the romantic aura.

E.J.'s

E.J.'s Q V \$\$\$

128 East Andrews Drive (Cates Center)

Hours: Monday-Friday 11:30am-2:30pm; Monday-Saturday 6pm-10:30pm (dinner); Tuesday-Saturday 12pm-4am (midnight breakfast)

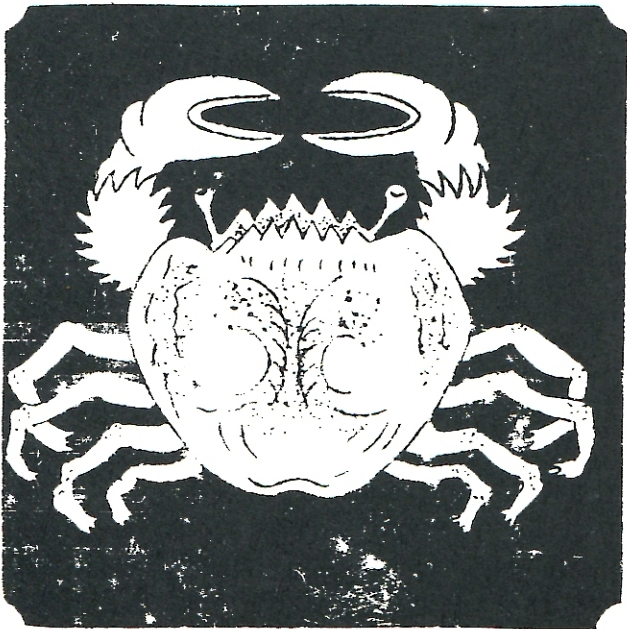
Phone: 262-1377

When you already have an established reputation—and in this case, Herren's, the parent company, is an Atlanta landmark—it is necessary to maintain equally high standards in a new restaurant. The Negri family's latest venture is E.J.'s, a contemporarily designed and appointed Buckhead restaurant offering a seafood-based menu.

The cleverly captioned a la carte menu begins with stuffed mushrooms, mushroom halves stuffed with ham and green pepper with a light breading (\$1.50), a fresh fruit cup (\$1.25) and coquille St. Jacques (\$1.75).

The entree portion of the menu includes some Herren's favorites like shrimp guido, a spicy cajun offering (\$6.50), as well as some new dishes. The steak Rossinia a la Melvin—named after E.J.'s cook—combines slices of tenderloin with a spicy tomato sauce (\$8.50). Two seafood dishes also make their debut: an unusual Coquille St. Jacques combining large, succulent scallops and whipped potatoes in a wine sauce (\$6.50), and shrimp de Jonghe, broiled shrimp served on a bed of rice and covered with a creamy garlic butter sauce (\$6.50).

After 11pm, E.J.'s changes character and becomes a late night jazz spot serving breakfasts and lighter meals.



EMILE'S

Emile's Q V \$\$

87 Farlie Street

Hours: Monday-Thursday 11am-4pm; 5pm-9:30pm; Friday 11am-4am; 5pm-11pm; Saturday 5pm-11pm

Phone: 523-4428

Emile's has fallen on hard times. At one time this deceptively large downtown restaurant ranked among Atlanta's finest dining establishments with its Parisian style menu. With a change in ownership, the restaurant has declined in quality and now depends on a lunch business for survival.

Despite occasional flaws, Emile's maintains a popularity with the newspaper and Federal court employees that work nearby. Lunches are usually good (\$2-\$3), but the restaurant gets extremely crowded between 11:45am and 1:15pm. Go early or graciously accept the wait.

The daily specials, such as the French pancake pie, a beef-filled crepe with bordelaise sauce (\$2.25) or the filet of flounder served in a creole sauce (\$2.15), are better choices than the regular menu choices.

Dinner borders on the disastrous. On my last visit, a broiled flounder was dry, and a too sweet duckling was reminiscent of Chinese sweet and sour with artificial sweetener added.

The interior still retains the former Parisian charm, offering checked table cloths, street scenes painted on the walls and fake balconies with iron railings.

everybody's

Everybody's Q V \$\$

1593 N. Decatur Road (Emory Village)

Hours: Monday-Thursday 11:30am-12pm; Friday 11:30am-2am; Saturday 3am-12pm; Sunday 4pm-10pm

Phone: 377-8044

For Everybody's, success is a mixed blessing. The restaurant's two large rooms are constantly filled with a mixture of students, young professionals, celebrating softball teams, and Emory department heads that has made the restaurant one of Atlanta's most popular. Unfortunately an air of complacency has also been assumed; and while their thick crusted pies remain a novelty, Everybody's skimping on ingredients is unforgivable. Today the thick crusted pies are barely covered with a bland tomato sauce and a measured amount of cheese.

Fresh ingredients, like mushrooms and peppers, are still available but have to be special ordered or your pie will be served with canned versions. The pies with your standard toppings come in two sizes medium and large (13" & 18") and range in price from \$4-\$7.

While the pies have suffered at the hands of prosperity Everybody's salads remain noble presentations. Best topped with Everybody's herb dressing, a heavily seasoned oil and vinegar combination, the salads come in two sizes with a variety of meat, cheese and vegetable toppings (.80-\$2).

Fiddler On The Mezzanine

Fiddler on the Mezzanine Q V \$\$

Peachtree Center (Upper Level)

Hours: 7am-12pm Daily

Phone: 658-1222

After a disastrous start this past December, Fiddler on the Mezzanine has straightened itself out and is now one of Atlanta's premier full line delicatessens.

The four page menu lists numerous sandwich combinations, hot plates, soups, salads, and such dairy dishes as blintzes and omelettes.

Sandwich choices (\$1.25-\$3.25) include lean corned beef, salami, and a turkey, ham and swiss cheese club served on a variety of breads, highlighted by an incredibly delicate egg roll.

Besides sandwiches, eight daily lunch plates, such as hot roast beef sandwiches, liver and onions, knockwurst and meat loaf, are available (\$3-\$4).

A thickly piled cheese cake is the outstanding dessert choice at the Fiddler (\$1.50). Unlike many of the other products served, which come from New York, the gossamer light cake is baked at the restaurant. Other selections include baked apples (.85), strawberry short cake (.95) and a build-your-own ice cream "Zombie" (\$1.75).

Contemporarily furnished with butcher block tables and booths, the large dining room at the Fiddler lacks the warmth usually associated with a deli, offering a more sophisticated, modern atmosphere.

FOXIE'S

Foxie's Q VV \$\$

659 Peachtree, NE (Georgian Terrace Hotel)

Hours: Daily 6am-8pm

Phone: 874-3445

German restaurants have a traditional reputation for serving hearty, plentiful portions and Foxies is no exception. The venerable deli/restaurant, with an ambience more appropriate for the '40s than the '70s, is a comfortable, motherly kind of place—with waitresses oozing over with "sweeties" and "dears" as they take your order.

The large rectangular room is constantly thick with the redolent odor of sizzling sausages and steaming sauerkraut. The highlight of the menu is the bratwurst, a subtle, spicy blend of pork, veal and beef, served as a sandwich (\$1.80) or platter offering (\$2.85). The platters include two of the delectable links and a choice of two side dishes from a choice of sauerkraut with a store bought taste, french fries, salad, baked beans and beer, or potato salad.

Besides the flavorsome brat, knockwurst and a wide variety of other sandwiches and complete meals (all priced under \$3.50) are available. Like the German offerings, Foxies' American offerings are large hearty portions of favorites like grilled liver, breaded pork chop, beef hash, ham and hamburger steak.

FRANCO'S

Franco's Q V \$\$

1046 Peachtree Street (at 11th); 1697 Peachtree, NE (Brookwood Station)

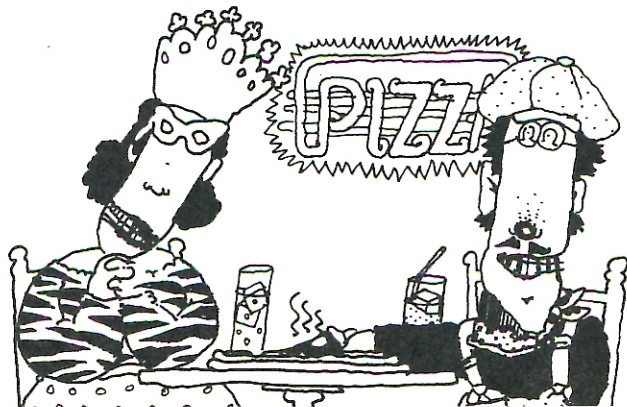
Hours: Monday-Saturday 11:30am-2am; Sunday 4pm-11pm

Phone: 892-1916 (11th St.) 876-1111 (Brookwood Station)

Like a Times Square pizzeria, Franco's offers bright lights and a never ending procession of assorted personalities.

The two Atlanta locations, with the same name but different owners, are similar. Both offer pizza by the slice or whole pies with various toppings (.60-\$1 slice, \$4-\$5 whole pie). Inexpensive sandwiches, including a spicy meatball (\$1.20), corned beef, turkey and similar selections are also available (.85-\$1.25).

My personal preference is the 11th Street location, which offers a wide array of tasty cookies baked on the premises.



Fred's Deli

Fred's Deli Q V \$

1403 North Highland Avenue (north of Morning-side)

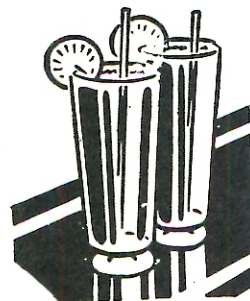
Hours: Tuesday-Sunday 8:30am-6:45pm

Phone: 876-1029

Fred's is the perfect neighborhood deli; the long narrow shop—with limited seating at 10 counter type seats—serves one of Atlanta's most prodigious sandwiches.

Priced at \$1.35, the sandwiches are piled thick with lean corned beef, peppery pastrami, or any of a variety of salamis and bolognas. A slew of imported and domestic cheeses are also available (\$1.20).

Besides sandwiches, Fred serves up a never-ending source of conversation ranging from the MidEast situation to the rising price of lox.



Gallus

Gallus QQ V \$\$\$

49 Sixth Street NE (at Cypress)

Hours: Monday-Thursday 6pm-11pm; Friday & Saturday 6pm-11:30pm; Sunday 12:30-4pm & 6pm-10pm

Phone: 892-8983

Some patrons may be put off by Gallus' gilded interior—a melange of turn of the century bordello and '30's kitsch. The restaurant's long narrow entrance, lined with frosted mirrors, leads to four small dining rooms each appointed differently with a variety of furnishings from imitation marble top tables to wicker chairs.

If the gaudiness doesn't disturb you, you will find expert service, comfortable surroundings, and imaginative food.

The starter selection is on the sparse side, highlighted by crabfingers served with a sweet mustard, hinting of essence of banana or coconut (\$2.25), and mushroom caps stuffed with chicken liver pate (\$1.75).

While six seafood dishes are available, the menu is predominated by beef and veal. The Beef Wellington leads the Gallus beef parade, thick, tender filet of beef laced with pate and encased in a flaky pastry crust accompanied by a Madeira and mushroom sauce (\$9.75).

Chicken rarely enjoys lofty status on restaurant menus. At Gallus, the versatile bird is given its just due with a filet of chicken breast, covered with ham and cheese and served with a creamy sauce making a royal appearance as Chicken Queen Elizabeth (\$6.75).

GAMMON'S

Gammon's Q V \$\$

3330 Piedmont Road (Peachtree-Piedmont Crossing)

Hours: Monday-Saturday 11am-2am

Phone: 237-8171

Gammon's inclusion in this book is as much for its motif as its culinary excellence.

Similar in appearance to a private gaming club—but open to the public at no charge—each of Gammon's tables features an inlaid leather backgammon board. Serious aficionados of the recently resurrected board game gather Monday evenings for tournament style competition.

The menu is limited to salads, sandwiches and omelettes. The last are especially noteworthy, both for their variety and their quality, offering such choices as fresh mushrooms (\$2.25) or shrimp and artichoke (\$2.45).

Gammon's special, two English muffins topped with cheddar cheese, ham, tomato, turkey and broccoli, topped with a tangy hollandaise sauce (\$2.50) and the shrimp Louie, a French roll split in half and filled with baby shrimp, lettuce, tomato and cucumber (\$2.25) are both recommended sandwich choices.

Nestled in the Peachtree-Piedmont Plaza Crossing, the restaurant has contemporary surroundings that provide a pleasant retreat, featuring live entertainment as a mellow accompaniment to the sounds of rolling, clicking dice.

Gene & Gabe's

Gene and Gabe's QQ VV \$\$\$

1578 Piedmont Avenue (at Monroe)

Hours: Monday-Saturday 6pm-12; Sunday 4pm-12

Phone: 876-9426

Gene and Gabe's is one of Atlanta's most consistent Italian restaurants.

Surprisingly large—despite its inconspicuous entrance—the restaurant is divided into a dining room festooned with a variety of paintings from floor to ceiling and a slightly smaller, bar area.

Recommended first course selections include a tangy pickled eggplant with a vinaigrette dressing (\$1), baked clams oreganata (\$2.50), or a soup du jour that can be anything from minestrone to Viennese potato, a creamy chowder-like soup minus the clams (\$1).

While veal dishes are common in Atlanta's Italian restaurants, veal chops seldom make an appearance. Gene and Gabe's specially cut chops are thick, meaty and expertly prepared (\$7.95).

Besides veal, a variety of seafood choices, including shrimp marinara, large shrimp in a tangy garlic tomato sauce (\$5.95), scampi (\$5.95), chicken cacciatora (\$5.95), and brochettes of beef, shrimp, and chicken livers can be found (\$6.25).

Gene and Gabe's wine list, while comprehensive, is weighted toward the expensive end of the scale with few choices priced below \$8. The standard Italian desserts of spumoni and tortoni are augmented by baked Alaska (\$2), a special dessert of the day, or a moist creamy cheesecake (\$1.25).

Golden Buddha

Golden Buddha QQ V \$\$\$

1905 Clairmont Road (near North Druid Hills)

Hours: Monday-Friday 11am-2pm; Monday-Thursday & Sunday 4pm-10pm; Friday & Saturday 4pm-11pm

Phone: 633-5252

Mandarin cooking, once the private domain of China's emperors, and the piquant pleasures of Szechuan's peppery offerings are now available at several Atlanta area restaurants. But one of the newest and most successful is the Golden Buddha.

Appetizer and soup choices include sizzling rice (\$1.95) and spinach bean curd soup, a flavorful combination of spinach and curd in a clear broth (\$1.85) as well as less filling beginners like rumaki, chicken livers and water chesnuts wrapped with bacon (\$1.50) or egg rolls (\$1.25).

The outstanding dish at the Golden Buddha is the mu shu pork—thinly sliced pork, chopped egg and mushrooms encased in paper thin pancakes and topped with a heady plum husein sauce (\$3.95). Waiters at the Buddha happily demonstrate the deft movements involved in creating the treats, leaving patrons gleefully rolling their own.

The lengthy menu (120 items total) is evenly split between Mandarin and Szechuan choices. Szechuan selections include such spicy dishes as scallops served with shredded pork, scallions and garlic (\$4.50) and a peppery shredded beef (\$4.50). Among the Mandarin choices are sweet and sour snapper (\$5.95) and snow peas with shrimp (\$4.50).

GREAT WALL

Great Wall QQ V \$\$\$

3861 Washington Road (Sahara Shopping Center)

East Point

Hours: Monday-Thursday & Sunday 11:30am-10pm; Friday & Saturday 11:30am-11pm

Phone: 767-8850

After two years in business, the Great Wall is beginning to get the metro wide recognition this Mandarin style restaurant deserves. Similar in scope to the Peking or the Golden Buddha, the Great Wall offers southsiders an imaginatively prepared bill of fare.

One of Atlanta's finest shrimp toast preparations heads the appetizer parade (\$3.25), closely followed by a velvety corn and chicken soup (\$1). The remaining half dozen soup choices come in small, medium and large portions, with the small bowls sufficient for two.

An unusual crab Shanghai, which combines chunks of crab, snow peas and peppers in an omelette-like preparation (\$3.25), and a full flavored, even mixture of thinly sliced beef and slivers of scallions (\$4.25) highlight the entree selections.

A steady stream of black and white families and singles from the nearby perimeter apartment complexes keep the simply appointed room constantly filled. The service is friendly and professional, reflecting the owners' previous restaurant experience in San Francisco.

GREEK COFFEE HOUSE

Greek Coffee House Q VV \$\$

4953 Roswell Road, NW

Hours: Monday-Saturday 10am-11pm; Sunday 6pm-11pm

Phone: 255-5709

Surprisingly, Greek restaurants have met with little success in Atlanta, depending on belly dancing rather than cuisine to attract patrons. Hopefully, the Greek Coffee House—the most recent Greek restaurant to open—will alter this trend.

The restaurant is located in a small house, half of which is an antique shop. With only 28 seats, the room is appointed simply with travel posters on the walls and lace curtains on the windows.

A potpourri appetizer plate of cheese and spinach pies, tarama salata, olives, anchovies, and peppers (\$1.50) is an excellent first course choice.

The restaurant's outstanding entrees are the grape dolmades topped with a smooth lemon flavored sauce (\$3) and the pastitsio, a lasagna type dish made with macaroni noodles, ground meat, cheese and nutmeg (\$2.75).

No matter what you order, save room for dessert. At the rear end of the dining room is a small bakery counter where freshly made trays of baklava (.75), knatlopete, a walnut torte (.75), pentspani, sponge cake with a caramel topping (.75), and a spice cake laden with cloves (.75) can be found. The desserts are best accompanied by Greek coffee, a chocolate flavored brew served demitasse style in cups with dancing figures on them (.50).

HAROLD'S BAR BQ

Harold's Bar BQ QQ V \$

171 McDonough Boulevard (corner of Lakewood)

Hours: Monday-Saturday 9am-9:45pm

Phone: 627-9268

A pastiche of truck terminals, industrial plants, small businesses, and one of the country's largest prisons compose Atlanta's near Southeast side. The industrial quadrant is criss-crossed with the iron legacy of Atlanta's once flourishing rail yards. In this appropriate setting the winner of the *Gazette's* first barbeque contest is culinary king.

Harold's is the quintessential southern barbecue restaurant. The majority of the customers are black and white working people. The omnipresent grill, with its wafting smoky flavors, predominates the entrance area. Slogans and religious icons of the "God has time to listen if you have time to pray" variety line the pine paneled walls of the dining room. Waitresses quickly fill your order, adding an unsolicited "sweetie" or "dear."

For years, knowledgeable southsiders have been enjoying Harold's sliced pork sandwiches. Made with thinly sliced pork and a heady barbecue sauce, they are euphoric offerings (\$1.25). Two of the sandwiches or a sandwich and side order of cole slaw or french fries should fill most patrons. Besides the sandwiches, barbecue plates (\$2.50), a spicy Brunswick stew and hot dogs are available.

HAROLD'S SANDWICH SHOP

Harold's Sandwich Shop QQ VVV \$

16 Decatur Street (one block east of Five Points)

Hours: Monday-Friday 7am-3pm

Phone: 524-2758

Harold Weinstein may be Atlanta's best known sandwich making aficionado. The genial sandwicher dispenses a machine gun chatter of friendly greetings and "counter" philosophy as he piles on the juicy roast beef, pink boiled ham and dark brown kosher salami.

Harold's sandwiches are masterpieces. Besides your usual mainstays available on six varieties of bread, the menu offers some unique and flavorful combinations. My favorite is the salami and pimiento cheese, an extremely filling, protein laden serving (\$1.30). The combo of roast beef, salami and swiss cheese is also a can't-miss choice (\$1.45).

A downtown institution for 13 plus years, the small shop gets extremely crowded with seating limited to 30 counter seats.

On balmy days, Central City park two blocks away is a made-to-order picnic ground, with few things in life beating a Harold's sandwich and a sunny day.

HAVANA SANDWICH SHOP

Havana Sandwich Shop V \$

2905 Buford Highway (at North Druid Hills Rd.)

Hours: Monday-Saturday 10am-10pm; Sunday 12-7pm

Phone: 636-4094

Surprisingly, considering the size of Atlanta's Cuban-American community, there are no restaurants that serve the Caribbean island's culinary efforts. The closest is the Havana Sandwich shop, which specializes in the Cuban sandwich, an offering that combines thinly sliced pork, ham, swiss cheese, and a special mustard sauce on a diagonally sliced french roll (\$1.35).

The sandwiches, a staple of Havana street corners, are excellently matched with a hearty black bean soup (.50).



Hemingway's

Hemingway's Q V \$

3910 North Druid Hills Road (Shamrock Plaza)

Hours: Monday-Saturday 11am-2am

Phone: 325-3094

Hemingway's is a newly opened DeKalb trysting spot, selecting for its motif the fabled author's lifestyle. Slow spinning overhead fans and a multitude of greenery combine to provide a mellowing tropical effect. At any time, you expect a robust adventurer to burst through the front door, swagger to the bar and order a rum punch.

The menu, emblazoned with the writer's bearded face, includes the standard repertoire of burgers, salads and sandwiches with some meritorious additions. The Hemingway special, hot ham and turkey over toast and smothered with hot cheddar cheese (\$2.45), and the prodigious Reuben, stacked high with tender corned beef, Swiss cheese and sauerkraut (\$2.35), are both recommended, as is the spiedi, chunks of marinated pork served on a skewer (\$1.50 single, \$2.50 double).

Hemingway's is owned by the same company that operates P. J. Haley's and, like its Briarcliff Road counterpart, the pub is big on darts, with a well lighted throwing area taking up one side of the large rectangular room.

HENRI'S

Henri's Bakery QQ V \$

61 Irby Avenue (off Roswell Road)

Hours: Monday-Saturday 9am-6:30pm; Sunday 10am-5pm

Phone: 237-0202

A sandwich can be anything from two pasty sheets of white bread surrounding a nondescript filling to a noble presentation of freshly made bread thickly piled with meats and cheeses. Luckily for people in Buckhead, Henri's Bakery makes sandwiches of the latter persuasion.

The hand-wrapped selections include thick ham and cheese or roast beef sandwiches (\$1.25), a poor boy of salami, bologna, American cheese and tomato on a French roll (\$1.35) and delicate slices of white meat of turkey on egg rolls (\$1.30). The sandwiches are available on freshly baked white or rye bread or incredibly soft onion rolls—sometimes still warm from the oven.

Besides the well endowed sandwiches, the venerable bakery—60 years in Atlanta—has a wide and pleasing array of sweets for dessert, including raisin studded cinnamon rolls thickly glazed with vanilla topping, puffy apple dumplings, chocolate brownies packed with nuts, and large chocolate chip or sugar cookies (.25-.50).

Henri's has no seating facilities, but newly completed Triangle Park and the friendly lawn of nearby Peachtree Road Methodist Church are both suitable picnic grounds.

HERREN'S

Herren's Q V \$\$\$\$

84 Luckie Street

Hours: Monday-Friday 11am-3pm; 5pm-9:30pm; Saturday 5pm-10pm

Phone: 524-4709

Since 1934 when the Negri family first acquired Herren's from original owner Charlie Herren, the restaurant has been a downtown landmark. At one time Atlanta's only quality seafood house, in recent years the restaurant—like the surrounding neighborhood—has been in gradual decline. Today fresh vegetables have been replaced by canned offerings while the dinner rolls served are suspiciously similar to the grocery store variety.

Starters are limited to fresh mushrooms stuffed with crabmeat (\$1.50), fruit or vegetable juice (.75) and a soup of the day, usually a seafood chowder or gumbo (.85).

The main attraction at Herren's remains the live Maine lobsters crawling about the large salt-water tank near the restaurant's entrance. Served boiled or broiled, the flavorful crustaceans, rapidly approaching the price of gold, are currently averaging \$12-\$14.

The remainder of the seafood choices offer shrimp Arnaud, six large shrimp in a mustard dill sauce served en casserole (\$7.75), broiled Alaskan king crab (\$7.95) and a spicy Spanish scampi stuffed with crab (\$7.95).

Disappointing vegetables, plain white rice, french fries, and a house salad accompany all entrees. Desserts are highlighted by a tangy lemon pie (.80).

HOFBRAU

Hofbrau Q V \$\$

2581 Piedmont Road (Broadview Plaza)

Hours: Monday-Saturday 10am-2am

Phone: 237-3711

The Hofbrau is a suburbanized re-creation of a German beer hall, offering an eclectic menu of lunch and light supper selections.

A hard-to-beat Hofbrau special is oysters on the half shell, plump, firm and swimming in their liquor accompanied by a tangy red sauce (\$2.50/dozen).

Besides oysters, the Germanized menu offers a mild knockwurst served as a sandwich (\$1.25) or as a platter accompanied by potato salad, kraut or cole slaw (\$1.95).



HOULIHAN'S

Houlihan's Q V \$\$\$

3393 Peachtree Road (Lenox Square)

Hours: Monday-Thursday 11am-12pm; Friday & Saturday 11am-1am; Sunday 12-12

Phone 261-5323

There is a word in Yiddish, "ungapatchkeed" (meaning cluttered or overdone), which describes the feeling I get at Houlihan's. Your senses are barraged. Taped rock music is played noticeably loud, plants abound, antiques hang from the ceiling, the walls are covered with lithographs and prints, and the ceiling is dominated by a brilliant red, yellow and orange fabric tapestry.

The restaurant's menu is of the anything-anytime type, ranging from a variety of appetizers to complete dinners. The dinners are of mixed quality, offering everything from duckling with orange sauce (\$5.50) to steaks (\$4.25-\$6.50), and such seafood selections as baked jumbo shrimp stuffed with crab and topped with a mornay sauce (\$5.45) or cold boiled shrimp (\$4.25).

But Houlihan's does succeed with their mushroom, cheese and caviar omelettes (\$2.25-\$2.50), the thick crusty French onion soup (\$1.35), and Belgian waffles with hot fudge or strawberry topping (\$1.35).

A convivial atmosphere abounds during happy hour when free hors' d'oeuvres and reduced drink prices are in effect at the newest Atlanta operation of the Gilbert Robinson Company—a Kansas City restaurant operation.

House of Foods

House of Foods V \$
75 Walton Street, NW
Hours: Monday-Friday 7am-4pm
Phone: 524-9946

Besides serving as a downtown bastion of liberalism, the House of Foods is one of the most convenient lunch spots for Federal Courthouse employees and staff members from a variety of social welfare organizations.

The restaurant's single long rectangular room does a brisk business from a 12 item daily menu. The entrees (\$1.60-\$1.95)—served with a choice of two vegetables—include tangy barbecued ribs coated with a vinegar and tomato sauce, fried chicken, and country steak. The vegetables don't suffer the overcooked abuse common in many Southern restaurants. Among the choices are parslied potatoes in cream sauce, buttered okra, and fried green tomatoes.

The restaurant is always crowded, but service is fast and the hot food is served by friendly waitresses—the majority longtime employees.

House of Ligh

House of Ligh VV \$\$\$
5047 Memorial Drive (east of I-285)
Hours: Monday-Friday 12-10:30pm; Saturday 3pm-10:30pm; Sunday 12-9:30pm
Phone: 292-5811

Memorial Drive is a vivid monument to the contemporary American palate. Beginning at I-285 and stretching eastward for two miles lies every stripe of fast food franchise conceivable. Nestled in this culinary wasteland lies an enticing Cantonese restaurant, the House of Ligh.

The restaurant's menu presents the best known Chinese dishes and is top heavy with chow mein, chop suey and family dinner dishes. But with a little adventure and imagination, a satisfying meal can be arranged.

The House of Ligh's starters are disappointing. The egg rolls consist primarily of chopped cabbage, celery and onion, while the shrimp toast, made with white bread that has been heavily deep fried, suffers equal abuse. (\$1.95).

For those who enjoy reasonably priced Chinese food in large quantities, the House of Ligh is heartily recommended. Such dishes as Hawaiian waikiki duck, a half duckling in a sweet and sour sauce (\$4.25) and the Hawaii three O, a wor wire combination of beef, chicken and vegetables (\$4.25), are staggering portions.

The expected Chinese decor—red banquettes and prints—fill the long rectangular room divided into a lounge area and dining room.

JAGGER'S

Jagger's Q \$\$

1577 North Decatur Road, NE (Emory Village)

Hours: Monday-Saturday 11:30am-1am

Phone: 377-8888

Among Atlanta's pizza aficionados, the running debate of square or round, thick or thin, is rarely resolved. My personal preference leans toward the semi-thick, round version, but Jagger's can lay justifiable claim to serving the best square pizza in Atlanta.

The Sicilian pizza features a one inch crusty dough and uses Wisconsin bulk cheese rather than mozzarella for the cheese crust. Properly crisp at the edges, the excellent pies are served with a variety of toppings including mushroom, onion, peppers, sausage, beef, and pepperoni. A pie for two with three ingredients averages \$3.50-\$4 depending on the items ordered.

But there is more at Jagger's than the pies. A variety of salads (.80-\$2) and six unusual burgers (\$1.30-\$2.25)—available in quarter or half pound sizes—including a pizza burger, bacon and bleu cheese, and a chili version, entice hungry patrons.

The atmosphere at Jagger's is collegiate comfortable with the noise level often high and the service slow, especially on Tuesday nights when Emory students celebrate "Wonderful Wednesday" (no classes).

Jean Claude's

Jean Claude's Restaurant Francais QQ VV \$\$\$\$

2505 Cumberland Parkway (near Vinings)

Hours: Monday-Thursday 6pm-10:30pm; Friday & Saturday 6pm-11pm

Phone: 432-3356

Jean Claude's Restaurant Francais is a shimmering oasis of excellence located in a parched desert of fast food franchises and glittering cafeterias. Owner-chef Jean Claude Peret's skillful hand reflects 20 years of haute cuisine training; the menu attests to the verve that has made French cuisine the eighth art.

Appetizers are highlighted by a puffy, flavorful quiche Lorraine (\$1.75), tangy French onion soup (\$1.50), and a heady escargots Bourguignone served au naturel—without benefit of ersatz plastic shells (\$2.75).

Choosing an entree at Jean Claude's can be difficult for first time visitors because of the number of noteworthy selections. On previous visits I have enjoyed L'escalope de veau, veal tenderloin in a creamy wine sauce with mushrooms (\$7.25), the roast duckling glazed with a zesty orange sauce (\$6.75), and the trout meuniere (\$6.25). Other entrees, so far unsampled, that sound intriguing, include saucisse de Toulouse, a homemade country-style sausage (\$6.25) and beef Bordelaise (\$8.50).

Three desserts are available nightly including caramel custard (\$1), an airy chocolate mousse (\$1.25), and a surprise dessert of the day which can be anything from a delicate Napoleon to a creamy strawberry Romanoff.

JOE DALE'S CAJUN HOUSE

Joe Dale's Cajun House QQ VVV \$\$\$

3209 Maple Drive, NE (off Peachtree)

Hours: Monday-Saturday 5:30pm-11pm

Phone: 261-2741 (reservations suggested)

The Buckhead location of Joe Dale's Cajun House masks the restaurant's roots. The rough country cousin of New Orleans Creole cooking, Cajun restaurants are rarely found beyond the Southern Louisiana bayous that gave birth to this culinary style.

Cajun cooking is not intended for the timid of palate. It is a bold, robust cuisine combining fresh seafood with such heady spices as red pepper, coriander, and file.

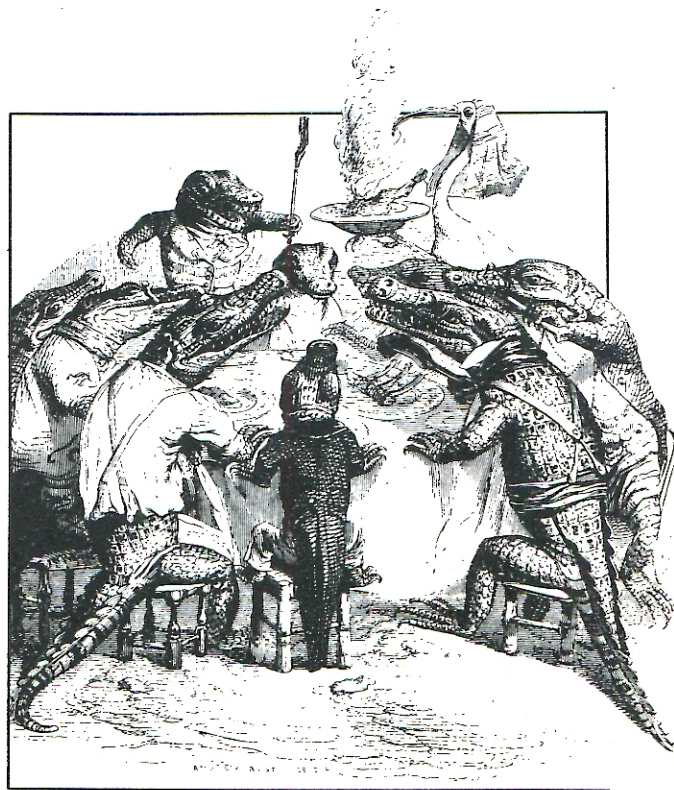
Joe Dale's zesty menu begins with starters like seafood gumbo, made with large chunks of white fish, okra, and shrimp in a thin broth (.95), or chilled shrimp remoulade, made with tiny fresh water shrimp (\$2.95).

The best known Cajun dish—and one Joe Dale's chef excels at—is jambalaya, a heavily spiced melange of shrimp, chicken, sausage, and crayfish served with rice (\$6.95). Besides the jambalaya, the seafood based menu offers such piquant pleasures as shrimp Nouvelle Orleans, large shrimp with mushrooms in a cream and sherry sauce (\$6.25), and a fork tender filet of turbot served with a spicy cream sauce and topped with capers (\$5.95).

The entrees are accompanied by a large house

salad served with an unusual egg and cheese dressing, red beans and dirty rice—two New Orleans favorites—garlic bread and a potato of the day.

The large rectangular dining room contains one of the largest toy collections in the southeast.



Journey's End

Journey's End Q \$\$\$\$

1180 Powers Ferry Place

Hours: Monday-Friday 11am-2:30pm; Monday-Thursday 6pm-11pm; Friday & Saturday 6pm-12

Phone: 4245-8050

Dining at Journey's End can be a frustrating experience, more resembling Russian roulette than haute cuisine enjoyment. The restaurant's extensive menu draws on five continents for its inspiration. The result is a wide range of quality among the numerous choices.

Starters range from a watery onion soup (\$1.25) or a slightly thicker and appreciably better avgolemono soup (.95) to sauteed mussels (\$1.95), liver pate (\$1.25) and Chinese egg rolls (\$2.50).

Each of the entrees comes with a choice of any of five salads highlighted by a chick pea, onion and tomato combination or a Mediterranean cabbage, beet and olive presentation resembling coleslaw.

On past visits, I have enjoyed the greatest success with the Indian and Mediterranean portions of the menu, while the Pacific and European dishes wane in comparison to what is available at restaurants that devote themselves exclusively to these cuisines—perhaps an indication of the chef's personal preferences.

The Indian korrma fish curry is one of Atlanta's best seafood dishes, an excellent combination of red snapper, onion, dates and apple in a yogurt sauce (\$7.95). From the Mediterranean selections, the la favata, a melange of lamb, chicken, sausage, beans and fennel is a superb rendering of a Mideastern classic (\$6.75).

KANPAI of TOKYO

Kanpai of Tokyo QQ V \$\$\$

3235 Roswell Road (Buckhead)

Hours: Monday-Friday 11:30am-2pm; 5:30pm-11pm; Saturday 6pm-12; Sunday 5pm-10pm

Phone: 237-3015

Kanpai of Tokyo eschews flashing knives, communal dining tables, and flashy surroundings substituting instead a farm house atmosphere, quiet surroundings and small dining rooms.

Japanese cuisine has yet to make major inroads in Atlanta with the best known, and least exciting, dishes predominating the majority of menus, Kanpai's included.

The diner is presented with the choice of a full dinner which includes a thin clear soup speckled with thinly sliced scallions and clear noodles, a heaping portion of lettuce generously doused with a sesame and oil and vinegar dressing, fried rice, a simple dessert and tea. The a la carte selections, approximately \$1 less, include only rice and tea.

The six entrees include such expected standards as a delicate tempura (\$8.95 complete), a full flavored sukiyaki simmered at the table (\$7.75 complete), shabu shabu, a fondue preparation of beef, pork, shrimp and assorted vegetables (\$8.25 complete), and a yakiniku platter combining broiled beef, chicken, pork, shrimp and lightly sauteed vegetables with a zesty eye stinging mustard sauce (\$7.25 complete). The selections are rounded out with a teriyaki (\$7.25 complete), and kushkatsu skewered bite size pieces of meat, fish, and vegetables deep fried (\$6.75 complete).

Korea House

Korea House Q VV \$\$

3361 Buford Highway NE

Hours: Monday, Wednesday & Thursday 12-10pm; Friday & Saturday 4pm-11pm; Sunday 4pm-10pm

Phone: 634-2373

While several common characteristics link the myriad cuisines of the Orient, there are appreciable individual quirks to be savored; particularly the use of spices. Nowhere is this more evident than at the Korea House, the latest venture of the Peking Restaurant.

Using many of the same ingredients found in Chinese and Japanese cooking styles, the heady Korean cuisine is often eye-stinging with such presentations as bi beam bop, a melange of steamed rice topped with a variety of vegetables, fried egg, bits of beef and a peppery hot sauce (\$3.95) or the fire meat, slices of beef marinated in a Korean sauce and cooked fondue style at the table (\$6.95).

The remainder of the nine item menu includes an unusual short ribs dish, tender beef ribs marinated in Korean sauce and charcoal broiled (\$4.50), chop chae, threaded vegetables sauteed with beef and vermicelli (\$3.95), dahk bokem chicken sauteed in a fiery sauce with vegetables (\$4.50), and broiled snapper marinated in the same sauce (\$7.95).

Unfortunately, there are no Korean starters—for that matter any beginners available—in this simply appointed dining room. In the Peking tradition the service is extremely cordial and friendly.

La Fiesta

La Fiesta Q VV \$\$

2175 Stewart Avenue

Hours: Monday-Thursday 10am-10pm; Friday 10am-11pm; Saturday 10am-10pm

Phone: 766-4049

Atlanta is blessed with a number of good Mexican restaurants offering reasonably priced versions of familiar south-of-the-border dishes. None surpasses La Fiesta's diverse menu and authentic surroundings.

The restaurant is run by the Joe Hernandez family. Recent emigres via Texas, members of the large extended family do all the cooking and serving. Depending on who in the family waits on you, a knowledge of Spanish can often prove useful.

The menu offers all the standard taco, burrito and enchilada dishes singly or as a combination plate (\$2-\$3). Chicken tacos and chicken enchiladas, common in the southwest but rare here, are recommended choices.

Countries of the world abound with indigenous hangover cures. Manudo—a thin broth made with tripe, pigs feet and peppers—is Mexico's contribution to this international pantheon. Appropriately (or perhaps inappropriately), La Fiesta's version is available only on Saturdays (\$1.25). For the less adventurous, the ingredients may prove a deterrent, though they make a flavorful, piquant soup.

La Fiesta's menu is completed with such dishes as chili, guacamole and tostadas. Both the popular Carta Blanca beer and its lighter cousin, Bohemia, are available.

LE VERSAILLES

Le Versailles QQQ VVV \$\$\$\$

2637 Peachtree, NE (lower level, Peachtree House Apartments)

Hours: Monday-Saturday 12-2pm; 7pm-11pm

Phone: 233-4542 (reservations suggested)

Le Versailles is the finest classic French restaurant in Atlanta. A sybarite's dream, the restaurant has the aura of a Paris salon.

The classical menu begins with such starters as escargots d'Anjou, an extremely garlicky version of the popular gastropod, served in a specially made ceramic dish (\$3.50), pate de fois (\$8), and an avocado stuffed with crabmeat (\$3). The limited soup choices are highlighted by a large portion of a creamy thick vichyssoise (\$1.75).

Owner/chef Francois Delcros' delicate hand and years of experience are most evident in the restaurant's entrees. A dover sole with its accompanying lemon, herb and butter sauce is one of the finest fish dishes available in Atlanta (\$12).

An equally sublime rendering of canard d'orange, a properly crisp duckling served with a thick orange sauce accompanied by piquant sections of orange garni (\$10.50) or tournedos a la Rossini, a thinly sliced filet of beef served on a lightly fried pate and covered with a red wine and truffle sauce, reflect the finest in grand dining tradition (\$13).

Desserts can be anything from the expected choices of crepes suzette (\$6.50/two), a creamy chocolate mousse (\$2.50), and refreshing peach melba (\$1.75) to a frothy Grand Marnier soufflé (\$3.50).

Lickskillet Farms

Lickskillet Farms QQ V \$\$\$\$

Old Roswell Road at Rockmill (call for directions)

Hours: Friday & Saturday 7pm-9:30pm

Phone: 475-4484 (reservations suggested/no credit cards accepted)

A first time visitor to Lickskillet Farm may be put off by the restaurant's simplistic menu. The choice of entrees, with few exceptions, reads like what you would prepare at home. Don't be deceived. This refurbished farmhouse/restaurant specializes in Southern cuisine served in the gracious, elegant surroundings that once characterized the "Old South."

The four course prix fixe menu lists eight entrees priced from \$9.95 to \$14.50, including two steaks, large lobster tails, frog legs, lightly fried and properly crisp pork chops, a delicate combination of sauteed chicken livers and mushrooms, and the Southern standard—fried chicken.

For starters, a vegetable soup, chock full of whatever vegetables are in season, makes an appearance matched with a medium sized iron skillet of corn bread, and a nondescript salad.

If anything is indigeneous to Southern cuisine, it is the serving of two or three fresh vegetables with every meal. Lickskillet's entrees are accompanied by lima beans, a citrus flavored sweet potato dish, green beans in a vinaigrette, beets, corn relish, and feathery biscuits and apple jelly.

The Lickskillet's largest flaw is in its wine service, which borders on the disastrous. In my past experience, the wine has arrived at the table late and already opened—two unforgiveable sins.

McKINNON'S LOUISIANNE

McKinnon's Louisianne QQ V \$\$\$\$

2100 Cheshire Bridge Road, NE

Hours: Monday-Thursday 6pm-10pm; Friday & Saturday 6pm-10:30pm

Phone: 233-4141

While Atlanta has always rivaled or surpassed New Orleans as a city for commerce and trade, there is little doubt of the Crescent City's culinary superiority. A unique mixture of black, Spanish, French and Cajun cultures, plus the availability of fresh seafood, has made the Mississippi's queen city one of America's culinary centers. From this 200 years of gastronomic achievement, McKinnon's draws its inspiration.

The a la carte menu's entrees are predominated by seafood choices, including trout, shrimp, crab or oysters. The trout Louisiane, a boned whole trout poached in wine and topped with hollandaise sauce and slivers of almonds is a splendiferous offering (\$4.95). Equally flavorful selections include the stuffed eggplant, a puree of eggplant in a seasoned cream sauce with crab and shrimp served casserole style (\$4.50), and a zesty shrimp creole (\$4.95).

Dessert is the only area where McKinnon's seriously falters. A chocolate marquise, a mousse-like preparation (\$1.25), bears greater resemblance to fudge with a whipped cream topping, and a pecan praline parfait (\$1.25) suffers equal abuse.

MA HULL'S

Ma Hull's Q VV \$\$

Edgewood and Hurt (Inman Park)

Hours: Monday-Friday serving begins at 11am & 6pm; Sunday serving begins at 12 noon (arrive early)

To best understand the origins of the term "boardinghouse reach," pay a visit to one of Atlanta's few remaining boardinghouses, Ma Hull's.

The large, somewhat dilapidated house sits on an inconspicuous corner in Inman Park, indistinguishable from its neighbors except for the Coca-Cola machine on the front porch. Twice a day, an odd lot assortment of students, policemen, neighbors and boarders patiently line up for lunch or dinner.

Following the crowd, you enter a cluttered living room resplendent in family pictures and religious art. Just past the stairs and through a narrow doorway lies the dining room, where a 15 foot table is covered with bowls of steaming vegetables, platters of crisply fried chicken and steaming ham, a variety of salads, and half a dozen tempting desserts.

While the vegetables are sometimes overcooked, there is little else to criticize at Ma Hull's. All the food is prepared fresh daily, the pies and biscuits often just minutes out of the oven.

The large table and an adjoining porch area provide seating for 30 patrons, but there is seldom a wait for a place to sit, and there is always more than you can eat.

MAJESTIC

Majestic VV \$

1031 Ponce De Leon (corner of North Highland)

Hours: 24 hours, Daily

Phone: 875-0276

The Majestic has probably fed more Atlantans in its 40 years than any other city restaurant. The all night diner is a Ponce de Leon landmark anchoring the infamous Plaza Drug corner. Despite an increasingly seedy location and less than gourmet reputation, the restaurant offers inexpensive daily fare.

Breakfast is the restaurant's forte. A pecan waffle with ham or sausage is served drowning in maple syrup (\$1.30). Omelettes accompanied by toast and grits are filling, if not eye pleasing portions, with a bacon and cheese (\$1.75) taking honors among the half dozen choices.

A brightly lit neon sign atop the building declares "Best Apple Pie in the World." It may well be. The thin crusted pie is laden with thinly sliced apples and generous dashes of cinnamon (.50). (If more than two people at a table order pie, expect a slight delay. That's all the old fashioned toaster can warm at a time.)

I admit a peculiar predilection for the ambience offered by old fashioned coffee shops. The once proud Majestic, like a dowager whose inheritance is slowly slipping away, is beginning to show the years. The leather vinyl booths are beginning to crack, the floors are not always as clean as they should be, and the staff has begun slowing down. To the restaurant's varied patrons, little of this matters. They come for the food, and if they're smart, they save room for the pie.

MANUEL'S

Manuel's Q VV \$

602 North Highland Avenue, NE (corner of North Avenue)

Hours: Monday-Saturday 9am-2am

Phone: 525-3447

Manuel Maloof is the king of North Highland. The well known politico has been dispensing equal portions of home spun philosophy, political wisdom, a hearty draft and generally pleasant vibrations to loyal patrons for the past twenty years.

Since the recent expansion of the tavern and the addition of a kitchen, the food service at Manuel's has appreciably improved. The thick meaty sandwiches served on chewy rye bread are still the same—try the corned beef or ham and cheese (\$1.10 or \$1.25); the steamy hot dogs laden with sauerkraut, mustard and/or onions still retain their excellence (.50). The real improvement is the addition of chili and burgers to the menu.

Manuel's chili is an unusually spicy, meat laden variety of an often abused dish (.85). With its peppery aftertaste, the chili is an excellent prelude to a burger. The well grilled, juicy burgers served singly (.75) or as an extremely filling doubledecker (\$1.25) rank among Atlanta's finest.

The tavern's piece de resistance is the steak fries—fat, thick, hand cut slices of potato, lightly fried to a golden, sizzling crispness (.50).

MARIO'S

Mario's QQ VV \$\$\$

**3644 Shallowford Road (Roland Shopping Center),
Chamblee**

Hours: Tuesday-Saturday 6pm-11pm

Phone: 457-9593

Mario's used to be one of Atlanta's best kept secrets. Hidden in a shopping center, the restaurant has been quietly serving exquisite North Italian cuisine the past five years.

The extensive menu begins with an array of starters highlighted by the large antipasta for two (\$3).

Veal dishes are synonymous with North Italian cooking, and Mario's versions are memorable. Both the veal Florentine with white wine, spinach and mushrooms (\$5.50) and the veal Roma with cheese, ham and mushrooms (\$5.50) are delicate presentations of these classical dishes.

When available, Mario's shrimp and clam pissaladiere, crowned by four fresh clams resting on a bed of pasta and covered with a shrimp, garlic butter sauce, is an ambrosial presentation (\$6.25).

Entrees are accompanied by a large bowl of salad for the table, pasta al dente, and baskets of delightfully hot, heavily garlicked rolls.

Mario's wine list is a pleasing, though limited, selection of moderately priced choices (\$4-\$8).

Dessert at Mario's is a sublime delight. The gossamer cheesecake and a robust cup of chicory coffee (\$1.25) are a grand conclusion to an evening's dining.

MARY MAC'S

Mary Mac's Q V \$\$

224 Ponce De Leon, NE (corner of Myrtle St.)

Hours: Monday-Friday 11am-2pm; 5pm-8pm

Phone: 875-4337

Mary Mac's is as much an Atlanta institution as it is a restaurant. For 20 plus years, long hairs, gray hairs, students and young professionals have made the restaurant one of Northeast Atlanta's most popular gathering spots. The attraction is reasonably priced food, quick service and comfortable—if busy—surroundings.

Divided into three large dining areas, the tea room—so-called because you write your own order, instead of a waitress doing it—offers a daily printed menu featuring 20 varieties of fresh vegetables, salads and an equal number of entrees.

Personal favorites that appear nightly include a whole North Georgia trout broiled or fried (\$3.25), fried chicken (\$3.25), chicken and dumplings (\$2.75) and grilled calves liver (\$2.05).

Entrees are served with three or four side dishes—depending on what entree is ordered—and include a choice of salad, vegetable or dessert. The vegetables include standards like black eyed peas, boiled okra, stewed corn and such surprises as eggplant souffle or broccoli with cheese sauce.

Dessert selections vary from night to night but usually include custard, ice cream, ginger cake or pound cake, and the newest dessert, Jimmy Carter custard, a peanut butter-tasting frozen custard served on a bed of crushed roasted peanuts.

MELLOW MUSHROOM

Mellow Mushroom Q VV \$\$

1193 Spring Street (near 14th), Atlanta—874-6874

6218 Roswell Road, Sandy Springs—252-5560

4850 Buford Highway, Chamblee—451-6356

Hours: Monday-Thursday 11am-3pm; 5:30pm-12;
Friday 11am-1am; Saturday 1pm-1am; Sunday
5pm-10pm

The Mellow Mushroom has justifiably assumed its position as Atlanta's pizza king, offering the finest pies currently available in the city.

The first Mushroom was begun 2½ years ago by two enterprising Georgia Tech students on the fringe of the school's campus. The small former liquor store became an instant success drawing patrons from throughout the metro area.

The Mushroom's secret is a thin crusted but firm pie generously covered with cheese, a zesty tomato sauce, and a variety of toppings. A recommended choice is the spicy, freshly made sausage in combination with any of the vegetable choices (\$3.75-\$5.25 medium, \$4.75-\$7 large).

Besides pizza, the Mushroom offers some of Atlanta's largest and tastiest sandwiches. Either the ham and cheese (\$1.60) or the cheese steak, thin slices of beef, mozzarella cheese and sauteed peppers and onions served on crusty French bread (\$1.80), are recommended. Other sandwiches include tuna fish, roast beef, and a vegetarian special concocted from sprouts, mushrooms, cheese and onions (\$1.60-\$2).

midtown Pub

Midtown Pub QQ V \$\$\$

Virginia & Monroe, NE (adjacent to Donovan's Wharf)

Hours: Monday-Saturday 6pm-3am

Phone: 872-4031

The Midtown Pub, drawing on the tradition of the English pub, the French bistro, and the Italian trattoria, combines a casual meeting place atmosphere with an imaginative, well prepared bill of fare.

The Pub's first course selections include one of Atlanta's better onion soups, combining a thick beefy onion flavored broth with an appropriately thin baked cheese crust (\$1.50).

The pub shares kitchen space with Donovan's Wharf (see), and, as expected, the entree portion of the menu is highlighted by seafood dishes including chausson neptune, a brioche filled with shrimp, crab, and mushrooms (\$4.50), trout mornay, trout stuffed with crabmeat and covered with a cheesy mornay sauce (\$4.50), and Coquille St. Jacques, a melange of scallops and mushrooms in a lemon, sherry and cream sauce (\$4.50).

The supper sized selections also include an unusual veal casserole which combines slices of veal in a creamy white wine and mushroom sauce (\$4.50), a firm house pate combining veal, pork, liver and herbs (\$2.95), and beef stroganoff (\$4.50).

Nature's Last Stand

Nature's Last Stand QQ V \$\$

Ponce De Leon at Peachtree (behind Georgian Terrace)

Hours: Monday-Saturday 11am-9pm

Phone: 874-7481

Before weaving her current culinary magic at Nature's Last Stand, owner/chef Lynn Teschner delighted Georgia State students and staff with her vegetarian virtuosity in the university's Urban Life cafeteria. After a brief hiatus, Lynn has reappeared with her own restaurant, a former hole-in-the-wall sandwich shop now fitted out with 15 seats, plants and contemporary works of art done by husband Jon.

Two Mexican specialties, nachos, tortilla chips fried in oil and topped with cheese and jalapeno peppers (.85), and guacamole salad (.95) are both excellent beginnings, as is a peppery vegetarian chili or a soup of the day (.50 cup, .95 bowl).

The restaurant's selection of salads and sandwiches is available singly or in a variety of combination dinners. The combinations include a choice of soup or chili, a sprout salad or Egyptian potato salad—a potato salad enhanced by sesame seeds and sauteed vegetables—and a choice of melted cheese or cheese, sprout, and tomato sandwiches (\$1.95-\$2.75). Besides the sandwich combinations, a vegetarian Mexican dinner of nachos, guacamole, and a bowl of chili is available (\$2.75).

Any of the choices are best complemented by a fruit smoothie a filling unusual drink (.45 & .85).

New China

New China Q V \$\$

1602 La Vista Road (at Briarcliff)

Hours: Daily 11:30am-10pm

Phone: 325-0331

Resembling a San Francisco Chinatown cafe, the New China's interior is dominated by a wall hanging of a ferocious looking mask with two ping pong ball eyes that light up. The feral icon is complemented by tinsely red and silver foil, hanging Chinese lanterns, plastic leis, and imitation brick wall paper.

The 12 table, neighborhood restaurant features a Mandarin style menu, that if not first class in its entirety, offers some pleasing surprises. The New China's hot and sour soup, a pungent combination of scallions, peppers, and beef in a clear broth (\$1.75), ranks among the finest versions to be found in Atlanta.

A cloyingly sweet lychee duck, properly crisp, tender chunks of duck and puffy lychees in a syrupy honey based sauce is the restaurant's piece de resistance (\$4.75). An excellent accompaniment to the duck is an eye and palate pleasing combination of crab meat and Chinese vegetables (\$3.95). For the moo shu pork fancier, the New China's portion is one of the largest in Atlanta, but is not as spicy as that available elsewhere (\$4.15).

Eminently friendly service abounds at the New China, and what the waitress may lack in English speaking skills is more than compensated for by an unabashed enthusiasm for diners' comforts.

NIKOLAI'S ROOF

Nikolai's Roof QQ VV \$\$\$\$

Atlanta Hilton

Hours: Monday-Saturday 6pm-12

Phone: 659-2000 (reservations required)

Nikolai's Roof, atop the Hilton complex, combines the graciousness of formal dining in the contemporary setting of a roof top restaurant. One of Atlanta's few restaurants offering a five course prix fixe dinner, Nikolai's orally-presented menu changes semi-monthly (\$13.50).

Typical first course selections include parushki, a thin pastry wrapped around slices of salmon and beef and topped with a bernaise sauce, or such cold starters as crayfish in a remoulade sauce and thinly sliced prosciutto ham and melon.

The restaurant bills itself as "Russian" though most of the Cossack flair is in the borscht, a flavorful melange of beef and vegetables in a beef flavored broth topped with a dollop of sour cream.

Five entrees are available nightly, usually featuring one lamb, one veal, one seafood, and two beef preparations. Typical choices would include veal ouleouf, a veal cutlet topped with goose liver and an onion and hollandaise sauce or Mongolian rack of lamb, two meaty loins heavily spiced and served with wild rice.

The dessert choices, which also change semi-monthly, include chocolate mousse, an ethereal Grand marnier souffle, and a variety of fresh fruit desserts as the spring and summer crops become available.

NINO'S

Nino's QQQ VV \$\$\$

1931 Cheshire Bridge Road, NE

Hours: Monday-Saturday 5:30pm-11pm

Phone: 874-6505

A change in ownership a year ago at Nino's has done nothing to diminish the quality of one of Atlanta's finest Italian restaurants. If anything, new owners Tony Il Grande and Camillo Salvatore, both formerly of the Midnight Sun, have improved the restaurant's offerings.

Nino's ample menu includes one of Atlanta's finest appetizers—mussels posillipo, a heaping portion of plump mussels swimming in a zesty marinara sauce of oil, garlic, lemon, oregano and other herbs (\$3.50). The mussels may not always be available, but other equally pleasing selections include melon and prosciutto (\$3) and the baked clams oreganata (\$3).

Not surprisingly in a restaurant that serves northern Italian cuisine, half the entrees are centered around veal. Either the veal picatta, veal medallions sauteed in white wine and butter (\$5.55), or the saltimbocca, veal slices sauteed in butter and topped with ham and cheese and a light wine and mushroom sauce (\$6.25), will prove a satisfying selection.

Nino's is not intended for privacy. The busy interior hums with the sound of people enjoying themselves amidst an eclectic mixture of red and white checked tableclothes, paintings, and the shiny copper cookware which lines the room.

Oscar's

Oscar's Q V \$\$

1434 Peachtree (Pershing Point)

Hours: Monday-Thursday 11am-10pm; Friday & Saturday 11am-11pm

Phone: 874-6770

I owe much of my appreciation for the subtleties of Mexican cuisine to Oscar Federic Stafford Thompson Rivas Preto Gavaldon better known as Oscar. Currently the proprietor of Oscar's Old Mexico, Oscar has been preparing tacos, burritos, and his renowned tamales for Atlantans since the mid 1960's.

Mexico, like any other country, has different geographic regions each with its own distinctive cuisine. Oscar's native region Tororean—north-west of Mexico City toward Laredo, Texas—is famous for pork dishes. The house specialty at Oscar's is a Tororean style barbecue pork stew with onions, peppers, tomatoes, and spices, accompanied by rice and refried beans (\$2.50).

Besides the zesty stew, Oscars offers numerous combination plates of tacos, tamales, refried beans, burritos, guacamole, and rellenos, chili pepper stuffed with meat and cheese. The majority of the combinations come with three to four choices and are priced under \$4. Any of the dishes can be made without meat for vegetarians.

Oscar's large, new location at Pershing Point gets crowded at lunch time but in the evenings the restaurant offers a leisurely atmosphere for dinner.

PEKING

Peking QQ VV \$\$\$

3361 Buford Highway, NE (Northeast Plaza)

Hours: Monday, Wednesday, & Thursday 12-10 pm; Friday 12pm-11pm; Saturday 4pm-11pm; Sunday 4pm-10pm

Phone: 634-2373

If any one Chinese restaurant has broadened Atlanta's appreciation of the delicacies of Chinese cuisine it is the Peking. Opened shortly after the Nixon visit to China, the Peking's Mandarin style preparations were a culinary breakthrough.

The Peking's chefs are fond of using sizzling rice and the square dining room crackles with the sound of soups and sauces being poured over the delicate steaming cakes.

Peking's excellent starters include the sizzling rice soup, chicken broth with shrimp, mushrooms, water chestnuts, and the sizzling rice patties (\$1.85), and the spinach bean curd soup, a vegetarian delight of fresh spinach with large cubes of bean curd in a clear broth (\$1.85). Pot stickers (\$1.45), won tons (\$1.45), and delicate spring rolls (\$1.35) are also all pleasing preludes.

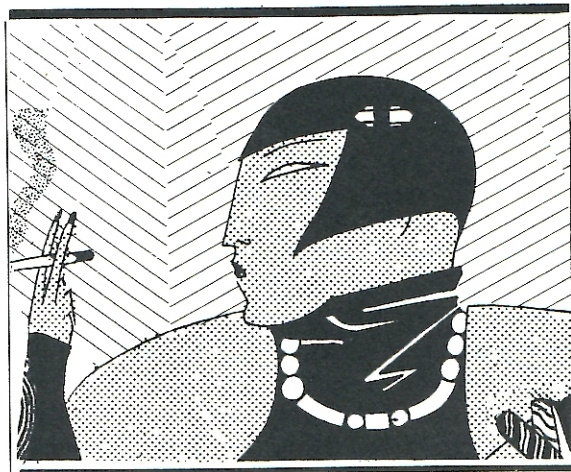
The Peking displays a special deftness with seafood, offering such pleasing selections as sizzling rice shrimp, shrimp sauteed in a sweet and sour sauce (\$4.50), spicy deep fried prawns served with a zesty Szechuan sauce (\$4.75), and the braised snapper, a whole red snapper served with finely chopped water chestnuts, mushrooms, bamboo shoots, and a hot pepper sauce (\$6.95).

Besides the regular menu offerings, the Peking offers an imperial banquet on one day's notice.

Priced at \$10/person for a minimum of eight people, the banquet is a nine course splendiferous offering—from soup and spring rolls, to three meat entrees, to Peking duck, to braised snapper, to a variety of vegetable dishes, all topped by glazed bananas. An imperial offering.

There is no wine or beer available but if you were to bring a bottle of wine along it would be properly cared for.

A slight decline in quality occurred when some of the Peking's crew quit to begin the Golden Buddha, but their replacements have proven equally talented and the restaurant retains its excellence.



PETITE AUBERGE

Petite Auberge Q VV \$\$\$

2935 North Druid Hills Road (Toco Hills Shopping Center)

Hours: Monday-Friday 11am-3pm; Monday-Saturday 6pm-11pm

Phone: 634-6268

Two years ago, when brothers-in-law Wolfgang Gropp and Helmut Bittl opened the Petite Auberge, they had between them enthusiasm, years of restaurant experience, and lingering doubts about their suburban shopping center location. Their doubts have been laid to rest as a steady stream of patrons have made the restaurant one of Dekalb County's most popular

A ragout fin gratine, tiny bits of veal and mushroom in a creamy wine sauce, leads the Petite's appetizer selections. One of the most unusual and best starters in Atlanta, the ragout is a sure-to-please selection (\$1.45).

The entrees reflect owner/chef Gropp's French and German training. While the entrees are classical French in origin there is a pleasing Teutonic influence. The ambitious menu (20 items in total) is highlighted by medallions d'agneau, two large medallions of lamb wrapped in bacon and topped with an herb and garlic butter sauce (\$7.50), the veal chausser, scallops of veal smothered in a creamy mushroom sauce (\$7.80), and les supremes de perches a l'amiral, poached filet of perch in a creamy white wine sauce (\$6.25).

Surprisingly large, the two salon-like rooms are presided over by a professional crew of waiters, many veterans of other Atlanta restaurants.

PFITZ WEINSTUBE

Pfitz's Weinstube QQ V \$\$\$

3279 Roswell Road (Buckhead Plaza)

Hours: Monday-Saturday 11am-2pm; Monday-Thursdays 6pm-10pm; Friday & Saturday 6pm-11pm

Phone: 231-0442

Conveniently, Pfitz's Weinstube opened just in time to be included in this book. Pfitz's schnitzels and spatzles are a welcome addition to the city's international offerings.

Pfitz's special soup, a spicy thin brothed goulash with chunks of beef and caraway (\$1), highlights the vorspeisen (appetizers). Besides the piquant broth, a soup of the day (.75), sausage salad (.95) or herring in sour cream, apples and onions is available (\$1.25).

The restaurant's Dutch chef displays a deft hand with his entree preparations which range from a German sampler plate to such unusual dishes as leberkase and kassler rippchen.

The muncher platte (sampler plate) offers a smoked pork chop, a spicy full flavored bratwurst, fat knockwurst and leberkase, a thinly sliced lightly sauteed combination of pork and sausage. The muncher plate is accompanied by a mound of steaming sauerkraut enhanced with basil (\$6.75).

Both the pale pink leberkase garnished with a fried egg and served with red cabbage and mashed potatoes (\$5.25) and the kassler rippchen, smokehouse pork matched with sauerkraut and potatoes (\$5.75), are recommended choices.

The premier dessert choice at Pfitz's is the freshly made apple strudel bursting with raisins and apples and coated with a refreshing vanilla sauce (\$1).

Pickrick

Pickrick Q V \$

6280 Roswell Road, NE, Sandy Springs

Hours: Monday-Friday 11am-2:30pm; Monday-Thursdays 4:45pm-8:15pm; Friday & Saturday 4:45pm-8:30pm; Sunday 11am-8:15pm

Phone: 252-7471

There's no predicting Lester Maddox. After years of success in Underground Atlanta, first in his gift shop and more recently in his resurrected version of the original Pickrick, Lester has closed, citing unfair competition from the state employee food operation across the street from Underground in Capitol Square.

Connoisseurs of Lester's political philosophy or his equally famous pan fried chicken will now have to travel to the sole remaining Pickrick in Sandy Springs.

The chicken, unlike the familiar deep fried version, is cooked slower retaining more of the bird's flavor. Priced at \$1.05, for a leg and thigh, or \$1.20, for a breast and wing, the crisp chicken is a dish to be relished. Available daily, the chicken is usually matched with three or four other entrees including fried shrimp, country steak, pork chops and occasionally fish. Total price for a complete meal, which includes salad and vegetable or two vegetables, averages \$2-\$2.50.

Maddox runs his restaurant with the same flair that marked his political career. From harmonica playing and bicycle riding to daily free meal drawings and large family awards, Maddox's never ending stream of chatter makes him one of Atlanta's most colorful personalities.

Pilgreen's

Pilgreen's Q VV \$\$

1081 Lee Street (near Ft. McPherson)

Hours: Tuesday-Thursday 11:30am-9:30pm; Friday & Saturday 11:30am-10:30pm

Phone: 758-4669

To many people dining out traditionally has meant a tender steak and baked potato. Today rising beef costs have left diners with the choice of paying half a week's grocery money for prime beef or sacrificing quality for price at any of the numerous steak franchise restaurants dotting the landscape. One of Atlanta's few remaining purveyors of this most American of dishes—at affordable prices—with the quality and respect due it is Pilgreen's. The restaurant, now in its third generation of same-family ownership, still maintains its own butcher shop. Located in the restaurant, the shop prepares the 4,000 steaks and numerous freshly ground burgers served weekly.

Prices are extremely palatable. A 16 ounce knife tender T-bone accompanied by salad and potato is \$4.75. A three pound sirloin, listed on the menu for two, but probably adequate for three is \$11.95.

Pilgreen's is as famous for its onion rings as its quality steaks. "Rip's Rings," as the hand cut, crusty delicacies are known, are unsurpassed for taste (.85).

The large restaurant is partitioned into two main dining areas. One for families is lined with comfortable booths and simple surroundings. The other, an English pub like room, provides more "intimate" surroundings. The service in both rooms is prompt and friendly.

pizza cove

Pizza Cove Q V \$\$

2101 Peachtree Road, NE

Hours: Monday-Thursday 11am-12pm; Friday & Saturday 11am-2am; Sunday 5pm-11pm

Phone: 233-3505

I like the Pizza Cove for its atmosphere almost as much as for its food. The small, venerable north-side favorite (20 years) offers red checked tableclothes, travel posters, and wax crusted wine bottles serving as candle holders. A bamboo lined ceiling and large leather booths complete the decor.

The advertised specialty is pizza though there are better items at the restaurant to sample. The thin crusted pies offer a variety of toppings highlighted by such unique choices as shrimp, Canadian bacon, or a healthy sprinkling of beer or Sherry on the crisp pies. Average prices are in the \$3-\$5.50 range depending on the size or accompanying ingredients ordered.

The Pizza Cove's salads, sandwich or luncheon specials are outstanding. Salads, ranging from .70 to \$4 include regular salads, chef salads, or a prodigious antipasto with ham, provolone cheese, peppers, onions, olives and anchovies (\$2.50).

Lunchtime specials include a nine inch pizza, priced under \$2 or a complete lunch of lasagna or ravioli accompanied by salad and crusty garlic bread (\$2.25). Sandwiches from \$1.10 to \$1.50 include subs, hot sausage or meatball, and ham and cheese.

PLAZA PATIO

Plaza Patio QQ VV \$\$\$\$

3349 Piedmont Road, NE (Tower Place)

Hours: Monday-Thursday 6pm-12; Friday & Saturday 6pm-1am

Phone: 237-5878

One of Atlanta's most charming country French restaurants began as a hot dog and hamburger stand two years ago. Today owner/chef Claudelle Louue presides over the restaurant's small kitchen turning out flavorful renderings of French classics.

The starters include an evenly spiced, firm pork pate (\$1.25), a light crusted quiche lorraine sprinkled with chunks of ham (\$1.50) and escargots (\$2.50).

The 11 item entree portion of the menu is based on familiar dishes simply presented. A fresh trout in a delicate meuniece sauce (\$6.75), a trio of thick herbed lamb chops (\$9.25), and the coq au vin, half a chicken simmered in a Burgundy sauce and served with pearl onions and fresh mushrooms, are all recommended choices. A quartet of fresh vegetables—delicately steamed green beans, thinly sliced potatoes in a cheese sauce, peas, and glazed carrots—accompany the entrees as do piping hot, crusty rolls.

A gentle air prevades in this entirely female run restaurant. Simply but comfortably appointed, the restaurant's 10 tables are covered with lace clothes and napkins. Small touches, such as soft French music in the background and fresh flowers on each table, contribute to the ambience.

Pleasant Peasant

Pleasant Peasant QQ V \$\$\$

505 Peachtree Street (near North Avenue)

Hours: Monday-Thursday 6pm-12; Friday & Saturday 6pm-1am

Phone: 874-3223

Dick Daly and Steve Nygren have emerged as two of Atlanta's most innovative and talented restaurateurs. Three years ago, despite conventional wisdom, the Pleasant Peasant was opened in a refurbished, somewhat questionable downtown location. An instant success, the Peasant Group—as it is now known—has since opened two other Atlanta locations.

While the bill of fare at all the restaurants is printed nightly on small chalk boards and presented by the waiter, there are subtle differences such as different house salad dressings, surroundings, and the bread served from restaurant to restaurant.

Excellent starters include a zesty gazpacho (.85), a cheesy onion soup (\$1.25), and an unusual chilled brussel sprout offering which combines marinated brussel sprouts with bits of ham and mushroom (\$1).

Outstanding entree selections include scallops Parisienne, succulent scallops floating in a creamy sauce (\$5.95), pork tenderloin crisped with an apricot glaze and stuffed with rice and onions (\$6.95), a piquant pepper steak (\$8.95), and sole Florentine, filet of sole served on a bed of spinach basking in a white wine sauce (\$6.25).

Of the three locations the downtown restaurant remains the most popular and offers the most consistent food and service.

Prince George Inn

Prince George Inn Q VV \$\$\$

114 Sixth Street (between Peachtree & Juniper)

Hours: Monday-Saturday 11am-2am; Sunday
4pm-11pm

Phone: 876-9173

If the Prince George Inn were located anywhere other than the meandering drives and one way streets that constitute Midtown Atlanta, the restaurant would be a bigger success than it already is.

Though the Prince's appetizers are a pauperish selection limited to a house pate (.95), oysters Rockefeller (\$2.50), coquille St. Jacques (\$1.75), and the ever present onion soup (.75), the entrees display the kitchen's considerable talents.

The "continental" menu is highlighted by the beef Wellington, tender filet of beef encased in a puffy pastry shell and smothered with a brown mushroom sauce (\$6.50), or veal rollianade, a variation of the more common cordon bleu which combines large medallions of veal with ham and gruyere cheese (\$4.95). Baked in a pastry shell the whole dish is covered with the same sauce used for the Wellington.

Wine prices are as reasonable as those charged for the entrees. House wines are below the prices charged elsewhere and there is an inexpensive selection of Bordeaux and Burgundies.

The smaller of the restaurant's two dining rooms features a six seat piano bar which offers entertainment beginning at 8 pm. The restaurant's simple appointments, highlighted by bright red velvet-like walls, include crisp linen tableclothes, and a small bud vase of fresh flowers at each table.

RED BARN INN

Red Barn Inn QQQ VV \$\$\$\$

4300 Powers Ferry Road (across from Chastain Park)

Hours: Monday-Saturday 4pm-1am

Phone: 255-7277

The Red Barn's remote northwest Atlanta location makes the restaurant an insider's place.

Starters are highlighted by one of Atlanta's finest onion soups. The delicate beef broth is laced with large slices of onion and topped by a melted (not broiled) mild swiss cheese (\$1.25). Other choices include Coquille St. Jacques (\$2.50) and escargots Bourguignone (\$2.75).

The house specialties include wienerschnitzel (\$6.75), frog legs Provencale (\$6.50) and a delightful veal Marsala, featuring lightly breaded veal in a tart butter lemon sauce accompanied by mushroom medallions (\$6.75). The steak and lamb entrees, especially the English loin of lamb, are expertly prepared. Loin of lamb is rarely available in Atlanta restaurants, and the Red Barn's version is a meritorious presentation (\$7.95).

An equestrian theme predominates in this 30 year old restaurant, with the former stables of thoroughbreds having become intimate dining alcoves. Checked saddle blankets, harnesses, and other tack are hung throughout the restaurant with patterned English china, linen table cloths, and crystal glassware completing the mood.

The waiters at the Red Barn, many who have worked there since the restaurant opened, are extremely efficient without being obtrusive and are well informed about the restaurant's cuisine.

RIB ROOM

Rib Room (Hotel Sonesta) QQ V \$\$\$
3340 Peachtree Road, NE (Tower Place)
Hours: 11:30am-2:30pm and 6pm-11pm Daily
Phone: 231-1234

Normally a restaurant whose principal claim to fame is its beef dishes does not interest me since I prefer dishes of a more imaginative nature. But when a restaurant does an exceptionally fine job of preparing a particular item the inquisitive diner would be foolhardy to overlook it.

The Rib Rooms nationally are known for their beef, especially the Adam's rib, a 16 oz. juicy tender slab of medium rare excellence (\$8.75). Accompanied by a mild horseradish sauce, the rib is an excellent offering which should satisfy any carnivorous craving.

While primarily a beef house, the chef's adept hand is equally evident in the toothsome Long Island duckling with peach flavored stuffing and a peach and beef broth glaze (\$7.15).

The entrees include a salad and a choice of potatoes with a baked potato with a chive, cheese and ham stuffing the recommended choice. The Rib Room's house dressing, a mild vinaigrette with sage, accompanies an attractive large salad of onion, tomato, cheese croutons and carrots.

For starters the Rib Room's premier offering is a superlative clam chowder piled thick with diced potatoes and large succulent chunks of fresh clam (.95).

The desserts are mediocre, but a flaming Spanish coffee prepared tableside is an excellent conclusion to an evening's dining.

Rose's Cantina

Rose's Cantina V \$\$
688 Spring Street (at Third)
Hours: Monday-Saturday 11am-2am
Phone: 881-0244

While rapidly becoming one of Atlanta's liveliest in-town night spots, Rose's offers Texico cuisine—an amalgam of Texas and Mexico style dishes—that is still north of the border quality.

The cantina, appropriately festooned in a Texas border town style with Christmas lights, Mexican beer company posters, and a variety of velvety paintings, offers the standard Mexican dishes displaying imagination if not virtuosity.

Starters include a tangy four bean salad combining garbanzos, green beans, kidney beans, and yellow beans in a zesty vinaigrette dressing (.50), guacamole (.85) and nachos, hot tortilla chips covered with melted cheese and jalapeno peppers (\$1.25).

From a selection of solo and combination dinner plates (\$1.75-\$2.90) the chicken enchiladas and an unusual guacamole taco take honors.

The majority of Mexican restaurants steer away from desserts and despite Rose's best efforts with a pot-de-creme, a small overpriced chocolate pudding tasting dish (\$1), and the peach enchiladas, canned peaches wrapped in thin taco shells and covered with cream (\$1), this is a course Rose's should also follow.

RUSTY NAIL

Rusty Nail Q V \$

2900 Buford Highway (at North Druid Hills Rd.),

**Hours: Monday-Friday 11am-4am; Saturday
11am-3am**

Phone: 634-9348

Most of Dekalb county's recently opened pubs share a virtually de rigueur decor of darkened interiors heavily trimmed in rough cut wood with an appropriate number of plants to lend an air of simplicity. The Rusty Nail's conformance to this general pattern then comes as no surprise. What is a surprise is their offering of one of Atlanta's unique sandwiches.

The Monte Christo is a fine combination of ham, turkey, two cheeses—American and Swiss—dipped in a batter, lightly fried and topped with powdered sugar and grape jelly. The imaginative offering served with french fries, is a huge portion that should stagger most appetites (\$2.25).

The dart shaped menu, a subtle reminder of the Nail's standing as one of the reigning champs of the Atlanta dart league, also features burgers (\$1.95-\$2.25), spinach and mushroom (\$2.25) or cedar salads, lettuce, spinach, ham, turkey, fresh mushrooms and cheese (\$2.50), and a chili beef patty combining hearty chili with a grilled beef patty served open-face on a French roll and topped with cheese (\$2.25).

There are no desserts available, but the Nail offers a complete selection of beer, wine, and mixed drinks.

S&W Seafood Co

S&W Seafood Co. Q VV \$

209 Edgewood Avenue (inside Atlanta Municipal Market)

Hours: Monday-Saturday 9am-5:30pm

Phone: 659-1052

There are few restaurants in Atlanta where you can walk up to a counter and in full confidence order a fresh fried fish or shrimp sandwich. At the S&W Seafood Company you can always feel sure. Owned and operated by the Weinberg family, one of Atlanta's oldest fish purveyors, the small luncheonette is located in the bustle of the Municipal Market adjacent to the family's fish store.

The menu is a nautical delight highlighted by fried shrimp or clam sandwiches (.99), clam dogs, a hot dog roll filled with small succulent clams (.49); filet of fish sandwiches (.69) and a seafood submarine of shrimp, clams, fried oysters, and fish (\$1.49). A spicy bowl of New Orleans style gumbo is an excellent accompaniment to any of the sandwich selections (.99).

The S&W also serves full lunches for under \$2. Choices include fried fish, oysters, clams or shrimp accompanied by French fries, cole slaw, and hush puppies.

While the S&W's desserts are of the standard lunch counter variety, less than two hundred feet away lies temptation. Muston's cheese shop sells one of Atlanta's best cheese cakes. Available by the slice (.75) or the pound, the gossamer light cake has a full rich flavor accentuated by a hint of cinnamon sprinkled on top.

salad bar

Salad Bar Q V \$

86 Broad Street, NW (across from Central City Park)

Hours: Monday-Friday 8am-3:30pm

Phone: 525-1886

The Salad Bar, Atlanta's first-and-only-exclusively soup 'n salad shop, is long overdue. Located in a former tie shop, the brightly lit blue and white checked restaurant has eight tables and a cafeteria style counter in the rear. Here green salads, egg and pasta combinations, a meat and fish and cheese choice and a slew of fruit or vegetable and dessert salads can be found.

Priced from .35-\$2.25, the daily changed selections include spinach and mushroom (.95), a chunky chicken and pecan (\$1.25), fruit ambrosias (.45), a tuna stuffed tomato (\$1.10), and a chef salad (12.25). For more creative food, a fix your own bowl with a variety of toppings and dressings is available daily (\$1.85).

The salad bar's selections are rounded out with ordinary soups and freshly made bread that is a delight. The daily baked choices include a light but subtly chunky whole wheat or oatmeal bread, or blueberry laden whole wheat muffins (.25).

While the dessert selections are limited to sherbet (.55), any of the Salad Bar's sweetened muffins are a suitable substitute.

Scarborough's

Scarborough's V \$\$\$

3070 North Fulton

Hours: Monday-Saturday 6pm-11:30pm

Phone: 233-7768

During the mid 1960s, one of Atlanta's premiere small restaurants was the Maid's Quarters operated by Corky Scarborough. After closing in 1968, Corky retired from the local restaurant scene until his newest offering, Scarborough's, opened this past September.

The new restaurant meets with mixed success. The appetizer selections are highlighted by caviar mousse, an unusual and delicious combination of caviar and pepper corns in a stiff beef consume topped with sour cream and a slice of mushroom (\$1.25). The remainder of the starters—stuffed mushrooms (\$3.75), braised mushrooms (\$1.50), and mushrooms stuffed with avocado (\$2.00)—meet with equal success.

In its entrees Scarborough's displays inconsistency. A whole trout stuffed with mushrooms and covered with a creamy hollandaise sauce (\$5.95) and a filet served with bell peppers and onions (\$6.25) have consistently been overcooked. Such lapses are compensated, however, with a chicken breast braised Greek style in oil and lemon (\$5.25) or the crab meat steamed in lemon sauce, wine, mushrooms, and onions (\$6.75).

Scarborough's forte may be beginnings and endings. As the two dessert choices, an often still-hot-from-the oven bread pudding covering a scoop of ice cream and topped with cream (\$1.00), or the orange blossom, orange sherbet topped with champagne (\$2) are highly recommended.

Sewell's

Sewell's QQ VV \$\$\$

375 Pharr Road (Cates Center)

Hours: Monday-Saturday 11:30am-3pm; 7pm-12;

Sunday 12:30pm-9pm

Phone: 231-1828 (reservations suggested)

Sewell's is one of the newest and most charming of a growing number of northwest Atlanta restaurants styled after the European cafe.

The latest venture of veteran Atlanta restaurateur, Al Sewell, the kitchen displays its considerable skills with such unusual beginners as an artichoke stuffed with a creamy combination of shrimp and celery (\$2.50) and spinach and oyster soup, a thick melange of shredded spinach and oysters (\$1.50).

Despite the menu's brevity, four items nightly, a pleasing array of choices are available. Typical selections would include Boeuf Stanley, tender slices of beef in a cream and horseradish sauce accompanied by sauteed whole bananas (\$8.95), sole marguery, a Canadian graysole poached in white wine and covered with a cream mushroom sauce (\$9.95), a roasted cornish game hen glazed with an orange sauce (\$8.95) and pork chops Normande, two pork chops sauteed in butter and merged with a brown sauce (\$8.50).

The restaurant's post card perfect interior is a mixture of English and French countryside surroundings with a large English pub style bar taking up the back area of the small square room. The cafe's 12 tables, each decorated with a different flower arrangement, are well spaced and comfortable.

SHIPFEIFER

Shipfeifer Q \$\$

1814 Peachtree Road, 875-1106

5600 Roswell Road (the Prado), 256-2430

Perimeter Mall, 393-0449

Hours: vary location to location

If gyros and souvlaki are your thing, then Shipfeifer's is the place for you. For the uninitiated, a gyro is a combination of sliced beef and lamb, lettuce, onions, and a spicy dressing served in a rolled pita bread- a thick round bread common throughout the Mid-East (\$1.55). The souvlaki, served on the same bread is similar to a beef kabob (\$1.95).

The original Shipfeifer (Peachtree Road) served only the Greek sandwich-like offerings, but the newest location (at the Prado) serves complete dinners of beef, chicken, or shrimp brochettes, accompanied by cole slaw and thinly sliced deep fried potatoes, in a comfortable blue and white striped patio/garden atmosphere (\$3.25-\$4.95).

Whether enjoying a complete dinner or just a "sandwich," the heart of palms salad with a creamy yogurt and spice dressing is an excellent accompaniment (\$1).

Dessert selections are limited to the familiar baklava (.75), fleyora, thin strudel leaves stuffed with nuts and honey (.75), or cheesecake (\$1.25). Beer and wine are currently available only at the Peachtree Road and Prado locations.

Sidney's just South

Sidney's Just South QQ VVV \$\$\$

4225 Roswell Road, NE (just south of Wieuca)

Hours: Tuesday-Sunday 6pm-11pm

Phone: 256-2339

When Sidney's Just South opened, it was a simple but exciting restaurant specializing in then unusual food, intimate surroundings, and pleasant service. During the ensuing three and one half years the restaurant has matured and today is one of Atlanta's finest.

The imaginative menu should satisfy most preferences. Four standards are complemented by two nightly specialties, one always centered around veal.

The reliable big four, as the menu describes them, are fresh broiled trout, served with or without stuffing (\$7), chicken Phoenix (one of the original dishes still on the menu), chicken breast stuffed with ham and cooked tempura style with snow pods, and pineapple (\$7.50), Basque beef, beef seared with a wine, scallion, mushroom and worcestershire sauce (\$8) and the seafood bake south, combining garlic and vermouth in a wine sauce with clams and water chestnuts poured over a bed of shrimp and crabmeat and baked (\$8.25).

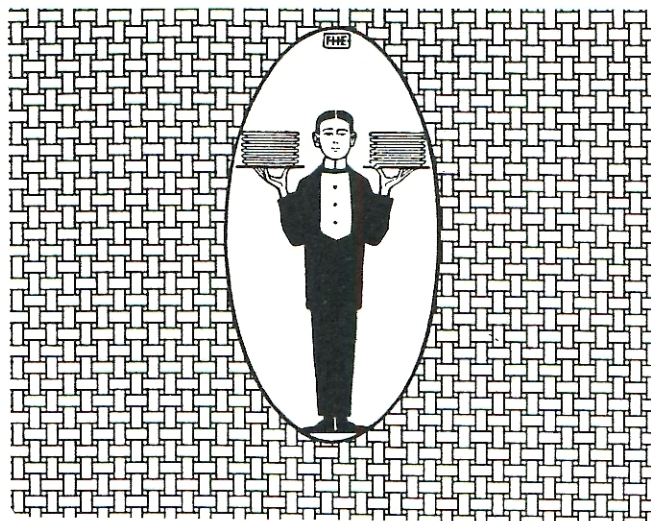
The entrees are served with a choice of pre-views (starters), a sweet lukchen kugel (noodle pudding), or vegetable of the day.

The choice of starters include an antipasta type presentation of fresh melon, shrimp, and prosciutto, with a remoulade sauce, a superb stuffed cabbage bathing in a sweet and sour sauce topped with a dollop of sour cream, salad and a soup of the

day which can range from cream of potato with carraway seeds to onion or Cuban black bean.

The restaurant's four intimate dining rooms display an eclectic combination of objects d'art tapestries and portraits—the most popular a portrait of the owner au naturel.

Since Sidney's opened, one of the best wine selections in any of Atlanta's restaurants has been accumulated. The list covers the whole gamut of price ranges and vintages and is especially strong in some of the lesser known and seldom available California wines.



Skipper Sam's

Skipper Sam's Q V \$\$\$

5305 Buford Highway (Doraville)

Hours: Monday-Thursday 11am-9pm; Friday &

Saturday 11am-11pm; Sunday 5pm-9pm

Phone: 458-9139

Skipper Sam's attempts to be a full service fish house meet with mixed success. Impeccably fresh—the restaurant offers a fish counter at the rear of the building—the food is prepared simply.

The starters display the kitchen's greatest talents with an unusual barbecued shrimp offering (\$1.55), oysters Rockefeller (\$1.85), and two exceptional soups: a zesty seafood gumbo, combining crab, shrimp, oysters and chunks of fish in a spicy broth (\$1) and a thick clam chowder (.90).

The less adorned seafood is, the greater success it usually meets with, an axiom that proves true at Skipper Sam's. A flaky filet of red snapper broiled with a lemon butter sauce is a piscatorial pleasure (\$5.95) as is the broiled seafood combo, a large portion of shrimp, oysters, and scallops perfectly cooked (\$6.95). Some of the more elaborate dishes prove less successful. The lobster Savannah, half a Florida lobster combined with a cream and herb sauce, needs to be creamier (\$7.25) as does the lobster Newburgh (\$8.95).

A Sunday buffet offers an all-you-can-eat selection of all the items on the menu except lobster.

STEAK N' SHAKE

Steak N' Shake Q \$

throughout metro Atlanta

Open Daily

Normally a fast food franchise would not find its way onto these pages, but the Steak N' Shake's old fashioned shakes are a return to childhood ecstasy. The thick shakes, made with real ice cream and perfectly blended, are a splendiferous offering (.55).

Steak N' Shake's burgers are also a cut above the usual fast food variety and are available singly (.69) or on a platter combined with french fries and salad or baked beans (\$1.97).

Szechuan Garden

Szechuan Garden QQ V \$\$\$

5458 Buford Highway (one block south of I-285)

Hours: Monday-Thursday 11:30am-10pm; Friday & Saturday 11:30am-11pm; Sunday 12-10pm

Phone: 455-7723

The piquant pleasures of central China's Szechuan province were virtually unknown in Atlanta restaurants until two years ago. Since then the ubiquitous red dot that seems appropriately associated with Szechuan dishes has made increasing appearances on restaurants' menus. Happily, with the recent opening of Szechuan Gardens, there is now a restaurant dedicated almost exclusively to the previously rare cuisine.

The lengthy starter section is highlighted by a peppery hot and sour soup combining black mushrooms, scallions, bits of beef, and bean curd in a clear spicy vinegar and ginger broth (\$1.85) or the shrimp toast, pastry puffs filled with chunks of shrimp delicately fried and covered with a white sauce (\$1.85).

Two unusual vegetable based dishes lead the entree selections—yu shing eggplant and Aunt climbing tree. The eggplant, almost pureed in texture, is matched with slivers of garlic, pepper and beef in a thin spicy sauce (\$3.95), while the Aunt climbing tree merges black mushrooms, bean curd, water chestnuts, and bamboo shoots in an unusual spicy sauce. (\$3.75).

The former "American" restaurant, as the owner kindly describes the once fast food stand, is characterized by gracious but often slow service and pleasant South Pacific surroundings.

TANGO

Tango QQ V \$\$\$

2575 Peachtree Road (Plaza Tower Apartments)

Hours: Monday-Friday 11:30am-2:30pm; 5:30pm-1:30am; Saturday 5:30pm-1:30am; Sunday 12:30pm [brunch], 5:30pm-11:15pm

Phone: 261-2266

Tango is an upbeat combination of strikingly contemporary surroundings, a well rounded menu and friendly, professional service, all played against a continuous background of kitschy 40's and 50's Latin music.

The orally presented starters are highlighted by an unusual antipasto served in a large champagne glass (\$2.25). The merger of zucchini, celery, onion and summer squash in a zingy tomato sauce is a subtle reminder of the restaurant's hot and spicy motif. An equally impressive choice is the coquille St. Jacques, large succulent scallops paired with fresh mushrooms and baked in a cream and white wine sauce (\$2.75).

Tango's menu, pasted on a long play record and presented in a green and black jacket is among Atlanta's most unique. Highlights include the Tango filet of sole, a tender filet stuffed with mushrooms, baby shrimp, parsley and egg and baked with a hollandaise sauce (\$5.75), and the champignon a la Jacques, mushrooms stuffed with crab and cheese, and named for Tango's chef (\$5.95).

A refreshingly unique chestnut mousse highlights Tango's sweet tooth selections. The mousse puree of chestnut feathered with sour cream and whipped cream and garnished with slivered almonds, is served in a chilled sherbet dish (\$1.50).

TECHWOOD SODA CO.

Techwood Soda Co. Q VV \$
366 Techwood Drive (at Alexander)
Hours: Monday-Friday 6am-2:30pm
Phone: 521-2448

Among the numerous breakfast spots dotting the Atlanta landscape few rival the excellence of price or quality achieved by the Techwood Soda Company. It is fit for a prince at paupers' prices.

You place your order at the cafeteria style counter on the left side of the large square room. Before you are comfortably seated at one of the rickety kitchen style tables your food appears piping hot and ready to eat.

The piece de resistance at the Soda Company is their cheese eggs. The eggs, with mustard yellow cheese oozing out of the delicate scrambled folds, engulf half the plate (\$1.30). Accompanied by a heaping portion of grits, feather light steaming hot biscuits and strong flavorful coffee, the breakfast should brighten anyone's morning.

Besides breakfasts the Techwood has a cafeteria style lunch special with a meat and two vegetables at \$1.75.

For 30 years, Mrs. Anne Smith has presided over the Techwood's kitchen, serving generations of Tech students home cooked meals away from home.

Tong's Kitchen

Tong's Kitchen Q VV \$\$
1835 Piedmont Avenue (at North Rock Springs)
Hours: Tuesday-Sunday 11am-10pm
Phone: 876-1066

Tong's Kitchen's earliest successes lay in the nether world of take out food as it ranked high as a long-time Northeast favorite. The small Cantonese style restaurant has recently remodeled adding a six table dining room to the already crowded premises.

The appetizer section of the menu contains few surprises offering the usual selection of starters at reasonable prices, highlighted by a pungent hot and sour soup (\$1.20) and a tidbit plate offering an egg roll, roast pork, fried shrimp, fried won ton and chicken sulpin (\$3).

Among the entrees, the butterfly shrimp, seven jumbo shrimp, more resembling prawns in size and flavor, wrapped in bacon and onion, lightly fried, and served with a red vinegar based sauce, is an outstanding selection (\$4.60). Beef lovers will appreciate chou steak kew, chunks of tender beef sauteed with mushrooms, pea pods, and bamboo shoots (\$5.50).

The portions at Tong's are of epic proportion, and while not displaying the originality of certain other Atlanta Chinese restaurants, Tong's is a pleasing neighborhood locale.

TWENTY SEVEN BIRDS

Twenty Seven Birds Q V \$\$

555 Lindbergh Dr., NE (just off Piedmont)

Hours: Monday-Saturday 11:30am-4am; Sunday 12:30-12

Phone: 237-4606

Considering the number of omelettes served daily, the 27 Birds flock must be working overtime to produce the necessary eggs. One of Atlanta's only primarily omelette restaurants, 27 Birds offers 15 omelette choices ranging from such exotic concoctions as an omelette a la Benedictine, cod sauteed in garlic butter with herbs and blended with a cream sauce (\$1.75), to familiar standbys like ham and cheese or bacon (\$1.65-\$2.25).

Besides the airy light omelettes, an equal number of hot sandwiches make an appearance on the restaurant's two page menu with seven burgers and three variations of steak sandwiches leading the way. Among the more unusual choices are the creole burger, served in a New Orleans creole sauce (\$1.65) or the Julius Caesar, slices of sirloin combined with mushrooms and topped with mozzarella cheese (\$1.95).

A Southern California interior—stucco walls and fake terrazo tile tables—cover up the restaurant's origins as a dry cleaning establishment. The large, square dining room with a bar running through the center is well lit and casually comfortable.

University Grill

University Grill Q VV \$

153 Luckie Street

Hours: Monday-Friday 6am-4pm; Saturday 6am-12

Phone: 525-9508

Chili is an abused dish, seldom cooked with the skill that raises it from an amalgam of meat, beans, and spices to a dish of culinary excellence. Atlanta's master of the art can be found in an obscure diner, tucked among the patchwork melange of Luckie Street's bars, clubs, and cheap hotels.

Next door to the YMCA, the University Grill has been open since 1938. For the past 17 years, the venerable diner has been presided over by short order impresario Howell H. Carper. Carper a former Marine mess sergeant is close mouthed about his secret recipe, begrudgingly revealing that the secret lies in preparing the chili a day before it is to be served.

The winner of the *Gazette's* first chili contest, the Grill offers a heaping bowl of its specialty for (.75). The spicy, meat-laden portions are an excellent accompaniment for any of the sandwich selections (majority under \$1).

The narrow restaurant with its 20 counter seats often gets crowded. Besides the aromatic chili, patrons clamor for Chef Carper's excellent hash browned potatoes (.40). Rarely found in Atlanta, they will bring tears of joy to any northerner's eyes.